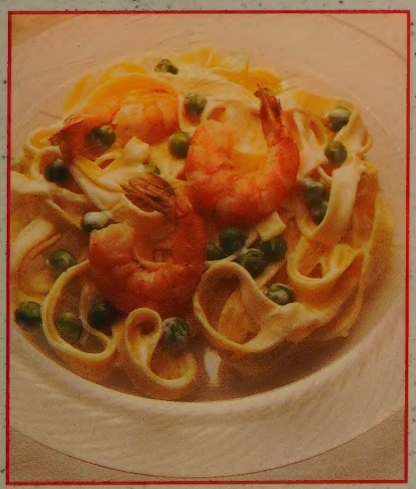
FAVORITE BRAND NAME PASTA COLLECTION

CLASSICO.

Miracle Whip

StarKist®



Hidden Valley Ranch®

Lipton®

LAWRYS

FAVORITE BRAND NAME

PASTA COLLECTION

Over 150 photographs

Pasta is one of America's most versatile foods and continues to be a mainstay in today's menu planning. Who hasn't grown up with memories of cozy family dinners featuring the melt-in-the-mouth sensation of homemade macaroni and cheese, creamy tuna noodle casserole or comforting chicken noodle soup?

The common ingredient in each of these foods is pasta. And the list of family favorites using pasta is endless—cool and crunchy salads, luscious lasagnas, rich stroganoffs and more.

FAVORITE BRAND NAME PASTA COLLECTION is a treasury of over 350 of the most popular recipes from over 100 of your favorite brand name companies. In addition to the tried-and-true classics, there are dozens of new creations sure to become pasta-night favorites in your home.

Discover that all pasta salads are *not* alike with this captivating collection of salad classics jazzed up with creative new twists. Tuna salad will never be the same—whimsical Teddy Tuna Salad is sure to make a tuna lover out of the most finicky eater. Add sophisticated spark to your next summer get-together with Fresh Apricot-Pasta Salad, Dijon Asparagus Chicken Salad or unbeatable Artichokes with Smoked Salmon Pasta Salad. Whether in search of a side-dish or main-dish salad, you're sure to find a crowd-pleaser here.

Need an economical supper idea that's quick-to-make, yet filling? Nothing hits the spot like Robusto Ravioli Soup, Zesty Quick Country Minestrone or super-convenient Pantry Soup. Any one of these thick, satisfying soups would satisfy a hunger attack on a frosty winter evening.

You'll find a select variety of sauces just perfect for the pasta shape of your choice. Savory meat sauces, chunky sauces chock-full of garden vegetables or milky white clam sauces—they're all here and more. Most can be teamed with hot cooked pasta in just minutes for a quick last-minute supper idea.

(continued on back flap)

FAVORITE BRAND NAME PASTA COLLECTION

PUBLICATIONS INTERNATIONAL, LTD.

Copyright © 1992 by Publications International, Ltd. All rights reserved. This book may not be reproduced or quoted in whole or in part by mimeograph or any other printed or electronic means or for presentation on radio, television, videotape or film without written permission from:

Louis Weber, C.E.O.
Publications International, Ltd.
7373 North Cicero Avenue
Lincolnwood, Illinois 60646

Permission is never granted for commercial purposes.

All recipes and photographs which contain specific brand names are copyrighted by those companies and/or associations.

Louis Rich, Louis Kemp and Crab Delights are registered trademarks of Oscar Mayer Foods Corporation.

Some of the products in this book may be in limited distribution.

ISBN: 1-56173-758-5

Library of Congress Catalog Card Number: 92-64238

Pictured on front cover: *Top row, left:* Layered Pasta Ricotta Pie *(page 96)*, *Center:* Smoked Turkey & Pepper Pasta Salad *(page 37)*, *Right:* Tortellini with Three-Cheese Tuna Sauce *(page 140)*. *Bottom row, left:* Shrimp Fettuccine *(page 187)*, *Center:* Quick Country Minestrone *(page 40)*, *Right:* Spicy Ravioli and Cheese *(page 190)*.

Pictured on back cover: *Top row, left:* Tortellini Primavera *(page 151)*, *Center:* Saucy Shrimp over Chinese Noodle Cakes *(page 165)*, *Right:* Vegetable 'n Chicken Alfredo *(page 98)*. *Bottom row, left:* Ham Pasta Primavera *(page 117)*, *Center:* Lasagna Italiano *(page 59)*, *Right:* Beef & Pasta Salad *(page 45)*.

8 7 6 5 4 3 2 1

Manufactured in U.S.A.

Microwave ovens vary in wattage and power output; cooking times given with microwave directions in this book may need to be adjusted. Consult manufacturer's instructions for suitable microwave-safe cooking dishes.

Contents

Pasta Techniques 4

Successful tips for surefire results

Savory Soups and Salads 6

Unbeatable collection of zesty pasta salads and robust soups

Pasta Toppers 46

Sauces to complement everything from macaroni to mostaccioli

Luscious Lasagnas 56

Creative variations of this classic dish

In-a-Minute Entrées 80

These satisfying main dishes can be ready in just minutes

Family Fixin's 96

Each and every one sure to please the entire family

Good Enough for Guests 144

First-class recipes for those special occasions

Pasta Potpourri 190

Everything from tasty appetizers to delectable desserts

Acknowledgments 214

Index 215

PASTA TECHNIQUES

Welcome to the wonderful world of pasta! With over 150 different varieties available, pasta ranks as one of America's most popular and versatile foods. Discover endless combinations of savory sauces and unique pasta shapes with this unbelievable collection of recipes from over 50 of your favorite brand name companies. Following are some helpful tips and techniques to ensure recipe success each and every time.

PASTA FACTS

• Most pasta products can be classified as either long goods (spaghetti), short goods (macaroni), specialty products (shells and bow ties) or egg noodles (pasta made with eggs). Egg noodles contain some cholesterol while non-egg pastas are cholesterol free.

• Pasta in its dry, uncooked form can be stored almost indefinitely in a cool, dry place. Fresh pasta will last several weeks in the refrigerator or can also be frozen for up to one month.

TIME-SAVING TIPS

• Plan on preparing an extra batch of your favorite pasta soup or sauce. Simply pour into serving-size freezer containers and freeze. Thaw and reheat for a last-minute dinner or heartwarming lunch.

• Lasagna, manicotti and stuffed shells are perfect dishes to prepare and then freeze for another time. Try freezing these casseroles in single-serving portions for days when everyone is eating at different times. Simply cook in the microwave or conventional oven.

COOKING PASTA

For every pound of dry pasta, bring 4 to 6 quarts of water to a full, rolling boil. Add 2 teaspoons salt, if desired. Gradually add pasta, allowing water to return to a boil. The boiling water helps circulate the pasta so that it cooks evenly. Stir frequently to prevent the pasta from sticking to the pot. Begin testing for doneness after 5 minutes of cooking. Pasta that is "al dente"—meaning "to the tooth"—is tender, yet firm. Draining the pasta as soon as it is done will stop the cooking action and help prevent over-cooked pasta. Rinsing is necessary only if the recipe specifies to do so. For best results, serve the pasta within minutes of leaving the pot. If the pasta is to be used in a dish that requires further cooking, such as a casserole, undercook it slightly.

As you page through this tantalizing recipe collection, you'll discover creative new ways to perk up your pasta with satisfying recipes perfect for any meal occasion.

Rings
Bow ties
Rotini
Gnocchi
Wagon wheels
Ziti
Rigatoni
Ravioli
Elbow macaroni
Shells
Tortellini
Egg noodles
Salad macaroni
Mostaccioli
Spaghetti
Fusilli
Vermicelli
Radiatore
Ramen noodles
Couscous
Orzo
Twistee noodles
Alphabets
Angel hair
Linguine
Fun shapes
Fettuccine
Manicotti
Chinese noodles
Lasagna

SAVORY SOUPS AND SALADS

Italian Pasta Salad

3 cups (8 ounces) tri-color rotini, cooked and drained
1 cup (4 ounces) KRAFT® 100% Grated Parmesan Cheese
1 bottle (8 ounces) KRAFT® House Italian Dressing
2 cups broccoli flowerets
½ cup chopped red pepper
½ cup red onion slices
½ cup pitted ripe olive slices

• Mix together ingredients in large bowl until well blended. Chill.

Makes 8 cups

Prep time: 15 minutes

Bow Tie Salad

1 package (10 ounces) bow tie pasta, cooked and drained
1 DOLE® Red Bell Pepper, seeded, slivered
2 cups DOLE® Broccoli florettes
1 cup DOLE® Cauliflower florettes
1 clove garlic, minced
½ cup rice vinegar
¼ cup vegetable oil
2 tablespoons teriyaki sauce
1 tablespoon sesame seeds, toasted
2 teaspoons sesame oil
¼ teaspoon red pepper flakes

• Combine all ingredients; mix lightly. Cover and refrigerate overnight.

Makes 10 servings

Prep time: 15 minutes
Cook time: 10 minutes
Chill time: Overnight

Robusto Ravioli Soup

1 pound Italian sausage, casing removed
8 cups water
8 teaspoons HERB-OX® Instant Chicken Bouillon *or* 8 chicken bouillon cubes
1 package (9 ounces) fresh mini cheese ravioli
2 cups assorted vegetables (broccoli, carrots, tomatoes), cut into bite-size pieces
2 tablespoons DURKEE® RedHot Cayenne Pepper Sauce
½ teaspoon DURKEE® Garlic Powder

In Dutch oven over medium-high heat, brown sausage; drain. Add water; bring to a boil. Reduce heat to medium. Stir in instant chicken bouillon and ravioli; simmer 5 minutes. Stir in remaining ingredients. Simmer, covered, 10 minutes or until vegetables are tender, stirring occasionally.

Makes 8 servings

Tortellini Asparagus Salad

This hearty salad is perfect as either a side dish or main dish.

2 packages (9 ounces *each*) cheese-filled tortellini, cooked and drained
1 pound fresh asparagus, cut into ½-inch pieces
2 cups tightly packed fresh spinach leaves, torn into bite-size pieces
1 cup finely chopped red pepper
¼ cup red wine vinegar
2 tablespoons olive *or* vegetable oil
1½ teaspoons lemon juice
1 teaspoon sugar
1 teaspoon LAWRY'S® Garlic Salt

Place asparagus on steamer rack; place in deep pot with 1 inch boiling water. Cover and steam 10 minutes. Remove and set aside. Steam spinach in same pot about 45 seconds or until just wilted. In large bowl, combine asparagus, spinach, red pepper and tortellini; mix lightly. In small bowl, combine vinegar, oil, lemon juice, sugar and Garlic Salt; blend well. Pour over tortellini mixture; toss to coat.

Makes 4 servings

Hints: 1½ cups broccoli flowerettes can be substituted for asparagus. Chopped pimientos can be substituted for red pepper.

Microwave: Place asparagus and spinach in microwave-safe bowl; sprinkle with small amount of water. Cover with plastic wrap, venting one corner. Microwave on HIGH 2 minutes to steam vegetables. In large bowl, combine asparagus mixture, red pepper and tortellini; mix lightly. In small bowl, combine vinegar, oil, lemon juice, sugar and Garlic Salt; blend well. Pour over tortellini mixture; toss to coat.

Presentation: Serve with fresh bread.

Tortellini Asparagus Salad

Creamy Macaroni and Cheese

8 ounces spiral macaroni (rotini), cooked and drained
1 cup (4 ounces) grated Parmesan cheese
1 green pepper, chopped
1 cup chopped green onions with tops
1 cup sliced radishes
¼ cup chopped fresh parsley
1 cup prepared HIDDEN VALLEY RANCH® Original Ranch® Salad Dressing
2 tomatoes, cut into thin wedges

In large bowl, combine macaroni, cheese, peppers, onions, radishes and parsley. Stir in salad dressing. Top with tomato wedges. *Makes 6 to 8 servings*

Quick Beef Soup

1½ pounds lean ground beef
1 cup chopped onion
2 cloves garlic, minced
1 can (28 ounces) tomatoes, cut up, undrained
6 cups water
6 beef bouillon cubes
¼ teaspoon pepper
½ cup orzo, uncooked
1½ cups frozen mixed vegetables (peas, carrots and corn)

Brown beef with onion and garlic in large saucepan over medium-high heat, stirring occasionally to separate beef; drain.

Place tomatoes in blender or food processor; cover and process until smooth. Add to beef mixture with water, bouillon cubes and pepper. Bring to a boil; reduce heat to low. Simmer, uncovered, 20 minutes, stirring occasionally. Add orzo and mixed vegetables. Simmer an additional 15 minutes, stirring occasionally. Serve with French bread, if desired.

Makes 6 servings

Favorite recipe from ***North Dakota Beef Commission***

Teddy Tuna Salad

2 cups MUELLER'S® Super Shapes Teddy Bear pasta (*or* any other Super Shapes), cooked and drained
⅔ cup HELLMAN'S® or BEST FOODS® Real Mayonnaise
1 tablespoon lemon juice
¼ cup milk
½ cup sliced celery
¼ cup sliced green onions with tops
⅛ teaspoon pepper
1 can (6 ounces) tuna, drained and flaked

In large bowl, combine mayonnaise, lemon juice and milk. Add celery, onions, pepper, tuna and pasta; toss to coat.

Makes 4 servings

Fresh Apricot-Pasta Salad

2½ cups California fresh apricots (about 1 pound), cut into sixths, divided
2 tablespoons white wine vinegar
¼ cup olive oil
1 tablespoon chopped fresh basil leaves *or* 1 teaspoon dried basil leaves, crushed
Salt and fresh ground black pepper
2 cups cooked spiral-shaped pasta (fusilli)
2 small zucchini, julienned
1 whole chicken breast, cooked, skinned, boned and shredded
1 red pepper, julienned

Place ½ cup apricots and vinegar in food processor or blender container; cover. Process until smooth. Gradually add oil, while processing, until dressing thickens. Stir in basil. Season with salt and black pepper to taste; set aside. Combine remaining 2 cups apricots, pasta, zucchini, chicken and red pepper in large bowl. Add dressing; toss to coat.

Makes 6 servings

Favorite recipe from ***California Apricot Advisory Board***

Quick Beef Soup

Bella Pasta Salad

6 ounces MUELLER'S® Rosettes™, cooked and drained
8 ounces mozzarella cheese *or* smoked mozzarella cheese, cut into 2-inch strips
1 cup cherry tomatoes, quartered
1 yellow pepper, cut into 2-inch strips
1 zucchini, cut into 2-inch strips
½ cup MAZOLA® Corn Oil
3 tablespoons white wine vinegar
2 tablespoons chopped fresh basil leaves
1 clove garlic, minced
1 teaspoon salt
½ teaspoon black pepper

In large bowl, combine pasta, cheese, tomatoes, yellow pepper and zucchini; mix lightly. In small bowl, stir corn oil, vinegar, basil, garlic, salt and black pepper until well mixed. Pour over pasta and vegetables; toss lightly to coat. Cover; refrigerate several hours.

Makes 12 servings

Pistachio Pesto Vegetable Pasta Salad

1 package (8 ounces) mostaccioli, uncooked
2 cups julienne-cut DOLE® Carrots
2 cups sliced DOLE® Celery
2 cloves garlic
2 bunches DOLE® Spinach (2 cups)
½ cup roasted DOLE® Pistachios
½ cup water
⅓ cup (1½ ounces) grated Parmesan cheese
3 tablespoons dried basil leaves, crushed
2 tablespoons olive oil
¼ teaspoon salt

• Cook pasta according to package directions, adding carrots and celery to pasta during last 30 seconds of cooking; drain.

• In food processor or blender container, combine garlic, spinach, pistachios, water, Parmesan cheese, basil, oil and salt. Process until spinach is medium to finely chopped.

• In large bowl, combine pasta mixture and pesto; toss to coat.

Makes 6 servings

Prep time: 10 minutes
Cook time: 15 minutes

Waldorf Chicken Salad

2 cups chopped cooked chicken *or* turkey
1 cup CREAMETTE® Medium Macaroni Shells, cooked and drained
2 cups coarsely chopped all-purpose apples
4 ounces mild cheddar cheese, cubed (about 1 cup)
¾ cup sliced celery
½ cup mayonnaise *or* salad dressing
½ cup chopped pecans
¼ cup applesauce
2 teaspoons WYLER'S® or STEERO® Chicken-Flavor Instant Bouillon

In large bowl, combine all ingredients; mix lightly. Cover; chill. Garnish as desired. Refrigerate leftovers.

Makes 4 to 6 servings

Pasta and Walnut Fruit Salad

Pasta and Walnut Fruit Salad

8 ounces medium shell macaroni, cooked and drained
1 container (8 ounces) plain nonfat yogurt
¼ cup frozen orange juice concentrate, thawed
1 can (15 ounces) mandarin oranges, drained
1 cup seedless red grapes, halved
1 cup seedless green grapes, halved
1 apple, cored and chopped
½ cup sliced celery
½ cup walnut halves

In large bowl, blend yogurt and orange juice concentrate. Add shells and remaining ingredients; toss to coat. Cover; refrigerate.

Makes 6 to 8 servings

Favorite recipe from ***Walnut Marketing Board***

Turkey 'n Spaghetti Summer Salad

10 ounces spaghetti, cooked and drained
1 medium zucchini, thinly sliced
2 cups chopped cooked turkey
1 can (8 ounces) cut green beans, drained
18 cherry tomatoes, halved
⅓ cup sliced pitted ripe olives
2 medium green onions with tops, chopped
¼ cup (1 ounce) grated Parmesan cheese
1 teaspoon salt
⅔ cup olive oil
¼ cup white wine vinegar
2 tablespoons water
1 package (0.6 ounce) Italian salad dressing mix

In small saucepan over medium-high heat, bring small amount of water to a boil. Add zucchini. Reduce heat to low; simmer just until zucchini is crisp-tender. Drain and rinse in cold water.

In large bowl, combine spaghetti, zucchini, turkey, beans, tomatoes, olives and onions; mix lightly. Sprinkle with Parmesan cheese and salt. In small jar or cruet, combine oil, vinegar, water and salad dressing mix; shake until well blended. Pour over spaghetti mixture; toss lightly to coat. Refrigerate several hours or overnight to blend flavors.

Makes 6 to 8 servings

Favorite recipe from ***California Poultry Industry Federation***

Chicken Noodle Soup

1 can (46 fluid ounces) COLLEGE INN® Chicken Broth
½ pound boneless skinless chicken, cut into bite-size pieces
1½ cups medium egg noodles, uncooked
1 cup sliced carrots
½ cup chopped onion
⅓ cup sliced celery
1 teaspoon dill weed
¼ teaspoon pepper

In large saucepan, combine all ingredients. Bring to a boil over medium-high heat. Reduce heat to low; simmer 20 minutes or until chicken is no longer pink in center and noodles are tender, stirring occasionally.

Makes 8 servings

Dijon Asparagus Chicken Salad

1 cup HELLMANN'S® or BEST FOODS® Real Mayonnaise
2 tablespoons Dijon-style mustard
2 tablespoons lemon juice
1 teaspoon salt
½ teaspoon black pepper
6 ounces MEULLER'S® Twist Trio®, cooked and drained
1 pound skinless boneless chicken breasts, cooked and chopped
1 package (10 ounces) frozen asparagus spears, thawed and cut into 2-inch pieces
1 red pepper, cut into 1-inch pieces

In large bowl, combine mayonnaise, mustard, lemon juice, salt and black pepper; mix well. Add remaining ingredients; mix lightly. Cover; refrigerate. *Makes 6 servings*

Pasta Cheddar Cheese Salad

1 container (15 ounces) SARGENTO® Ricotta Cheese*
1 large cucumber, peeled, seeded and cut into chunks
1 green onion with top, cut into 1-inch pieces
6 to 8 sprigs fresh parsley, stems removed
1 clove garlic, peeled
½ teaspoon salt
½ teaspoon white pepper
4 cups (1 pound) pasta spirals *or* twists
2 small green *or* red peppers, cut into ½-inch pieces
1 cup (4 ounces) SARGENTO® Classic Supreme Shredded Cheddar Cheese

Fit food processor with steel cutting blade. Add Ricotta cheese, cucumber, onion, parsley, garlic, salt and white pepper; cover. Process until well combined. Pour into large bowl.

Cook pasta according to package directions; drain. Immediately add hot pasta to bowl with dressing mixture. Stir to thoroughly coat pasta. Add green peppers and Cheddar cheese; mix lightly. Season with additional salt and white pepper to taste, if desired. Serve immediately or cover and refrigerate up to 3 days. For maximum flavor, bring to room temperature before serving; toss lightly. *Makes 8 servings*

*SARGENTO® Old Fashioned Ricotta, Part Skim Ricotta *or* Light Ricotta can be used.

Variation: For a heartier salad, add chunks of cooked sausage, ham or roast beef.

Chicken Noodle Soup

Italian Vegetable Soup

Italian Vegetable Soup

1 pound Italian sausage, casing removed
2 cups chopped onion
2 cloves garlic, minced
7 cups water
4 medium carrots, peeled and sliced
1 can (28 ounces) whole tomatoes, cut up, undrained
2 tablespoons WYLER'S® or STEERO® Beef-Flavor Instant Bouillon *or* 6 Beef-Flavor Bouillon Cubes
1 teaspoon Italian seasoning
¼ teaspoon pepper
1½ cups coarsely chopped zucchini
1 can (15 ounces) garbanzo beans, drained
1 cup CREAMETTE® Rotini *or* CREAMETTES® Elbow Macaroni

In large kettle or Dutch oven, brown sausage with onion and garlic over medium-high heat; drain. Add water, carrots, tomatoes, bouillon, Italian seasoning and pepper; bring to a boil. Reduce heat to low; cover and simmer 30 minutes, stirring occasionally. Add zucchini, beans and rotini. Simmer an additional 15 to 20 minutes or until rotini is tender, stirring occasionally. Garnish as desired. Refrigerate leftovers.

Makes 6 to 8 servings, about 2½ quarts

Tuna Ramen Noodle Salad

½ (3-ounce) package Oriental-flavor ramen noodle soup mix
1 can (3¼ ounces) STARKIST® Tuna, drained and flaked
½ cup julienne cucumber
½ cup julienne green *or* red pepper
½ cup sliced water chestnuts, cut in half

Dressing:

2 tablespoons rice *or* white vinegar
2 teaspoons sesame oil
1 teaspoon peanut butter
⅛ teaspoon crushed red pepper

Cook ramen noodles according to package directions. Drain broth, reserving, if desired, to use as a clear soup for another meal. In medium bowl, toss noodles with tuna, cucumber, green pepper and water chestnuts.

For Dressing, in small shaker jar, combine vinegar, oil, peanut butter and crushed red pepper. Cover and shake until well blended. Add to noodle mixture; toss to coat. Serve immediately.

Makes 1 serving

Prep time: 15 minutes

Chicken Salad Deluxe

1¼ cups prepared buttermilk salad dressing
½ cup mayonnaise
3 tablespoons half-and-half
1¾ teaspoons Beau Monde seasoning
1 teaspoon salt
½ teaspoon pepper
1 package (12 ounces) slivered almonds
10 ounces 100% semolina medium shell macaroni, cooked and drained
5 whole chicken breasts (about 2 pounds), cooked, skinned, boned and cubed
3 cups chopped celery
2½ cups seedless green grapes, cut lengthwise into halves
2 cans (2.25 ounces *each*) sliced water chestnuts, drained
½ cup chopped onion

Chicken Salad Deluxe

Combine salad dressing, mayonnaise, half-and-half, seasoning, salt and pepper in small bowl; blend well. Cover; refrigerate overnight to blend flavors.

Reserve 1 tablespoon almonds for garnish. Combine remaining almonds, shells, chicken, celery, grapes, water chestnuts and onion in large bowl. Add dressing mixture; toss gently to coat. Serve on lettuce, if desired. Garnish with reserved almonds. Serve with cantaloupe and starfruit slices, if desired. *Makes 20 servings*

Favorite recipe from ***North Dakota Wheat Commission***

Confetti Pasta Salad

1 cup HELLMAN'S® or BEST FOODS® Real, Light *or* Cholesterol Free Reduced Calorie Mayonnaise
3 tablespoons cider vinegar
2 tablespoons sugar
1 tablespoon milk
1½ teaspoons dry mustard
1 teaspoon salt
8 ounces twist *or* spiral pasta, cooked and drained
2 cups finely shredded red cabbage
1 cup coarsely shredded carrots
1 medium green pepper, cut into thin strips

In large bowl, combine mayonnaise, vinegar, sugar, milk, dry mustard and salt; mix well. Add pasta, cabbage, carrots and green pepper; mix lightly. Cover; chill. *Makes 6 servings*

Thai Chicken Fettuccine Salad

6 ounces fettuccine, cooked and drained
1 cup PACE® Picante Sauce
¼ cup chunky peanut butter
2 tablespoons honey
2 tablespoons orange juice
1 teaspoon soy sauce
½ teaspoon ground ginger
2 tablespoons vegetable oil
3 chicken breast halves (about 12 ounces), skinned, boned and cut into 1-inch pieces
Lettuce *or* savoy cabbage leaves, optional
¼ cup coarsely chopped fresh cilantro
¼ cup peanut halves
¼ cup thin red pepper strips, cut into halves

Combine picante sauce, peanut butter, honey, orange juice, soy sauce and ginger in small saucepan. Cook and stir over low heat until well blended. Place fettuccine in large bowl. Reserve ¼ cup picante sauce mixture; pour remaining mixture over fettuccine. Toss gently to coat.

Heat oil in large skillet over medium-high heat. Add chicken; cook and stir until chicken is browned and no longer pink in center, about 5 minutes. Add reserved picante sauce mixture; mix well. Place fettuccine on lettuce-covered platter; top with chicken mixture. Sprinkle with cilantro, peanut halves and pepper strips. Refrigerate to cool to room temperature. Serve with additional picante sauce if desired. Garnish as desired. *Makes 4 servings*

Warm Pasta and Spinach Salad

7 ounces MUELLER'S® Pasta Swirls®, cooked and drained
1 package (10 ounces) fresh spinach, washed, stems removed and torn into bite-size pieces
8 ounces mushrooms, sliced
1 medium red onion, sliced
6 uncooked bacon slices, coarsely chopped
1 tablespoon cornstarch
1 tablespoon sugar
1 teaspoon salt
½ teaspoon pepper
1 cup HELLMANN'S® or BEST FOODS® Real Mayonnaise
1 cup water
⅓ cup cider vinegar

In large serving bowl, combine pasta, spinach, mushrooms and onion; toss lightly. Set aside. In medium skillet, cook bacon over medium-high heat until crisp. Remove with slotted spoon. Pour off all but 2 tablespoons drippings. In small bowl, combine cornstarch, sugar, salt and pepper. With wire whisk, stir cornstarch mixture into drippings in skillet until well blended. Stir in mayonnaise. Gradually stir in water and vinegar. Bring mixture to a boil over medium heat, stirring constantly. Boil 1 minute. Pour over spinach mixture. Add bacon; mix lightly. Serve immediately.

Makes 8 to 10 servings

Thai Chicken Fettuccine Salad

Minestrone-Style Stew

Minestrone-Style Stew

1¾ pounds beef round steak, ¾ inch thick
1 tablespoon dried Italian seasoning
½ teaspoon pepper
2 tablespoons olive oil
1 large onion, chopped
2 large cloves garlic, minced
1 can (10¾ ounces) condensed beef broth
½ cup water
1 cup sliced carrots
¾ cup small shell macaroni,* uncooked
1 can (14½ ounces) whole peeled tomatoes, cut up, undrained
1 package (10 ounces) frozen Italian green beans
1 medium zucchini, sliced
3 tablespoons grated Parmesan cheese

Cut beef round steak into 1-inch pieces. Sprinkle with Italian seasoning and pepper. Heat oil in Dutch oven over medium-high heat. Add steak; cook and stir until evenly browned. Add onion and garlic; cook and stir until tender. Pour off drippings. Add broth and water. Bring to a boil; reduce heat to low. Cover tightly and simmer 1 to 1½ hours or until beef is tender, stirring occasionally. Add carrots and macaroni; simmer, uncovered, an additional 20 minutes. Stir in tomatoes, green beans and zucchini; simmer, uncovered, an additional 10 minutes or until vegetables are crisp-tender. Sprinkle individual servings with Parmesan cheese.

Makes 6 servings

Prep time: 30 minutes
Cook time: 1½ to 2 hours

*Elbow macaroni may be substituted. Add to stew with tomatoes.

Favorite recipe from ***National Live Stock and Meat Board***

Pineapple Party Pasta Salad

1 can (20 ounces) DOLE® Crushed Pineapple in Syrup, undrained*
1 package (1 pound) spaghetti, cooked and drained
1 can (13 ounces) solid white tuna, drained and broken into chunks
12 cherry tomatoes, halved
1½ cups DOLE® Broccoli florettes
1 cup sliced DOLE® Celery
½ cup sliced DOLE® Green Onions with tops
½ cup DOLE® Slivered Almonds, toasted

Dressing:

1 cup mayonnaise
⅓ cup cider vinegar
3 tablespoons reserved pineapple syrup
1 tablespoon sugar
1 clove garlic, minced
½ teaspoon celery seed
½ teaspoon rosemary, crushed

• Drain pineapple; reserve 3 tablespoons syrup for dressing.

• Combine pineapple, spaghetti, tuna, tomatoes, broccoli, celery, onions and almonds; mix lightly.

• Combine ingredients for Dressing. Pour over salad; toss lightly to coat. Refrigerate. *Makes 10 to 12 servings*

Prep time: 20 minutes

*Use pineapple packed in juice, if desired.

Pasta and Bean Salad

Convenient canned beans and artichoke hearts tossed with a tart Italian dressing make this an easy and tasty salad.

½ cup PROGRESSO® Olive Oil
3 tablespoons PROGRESSO® Red Wine Vinegar
¼ cup (1 ounce) PROGRESSO® Grated Parmesan Cheese
¾ teaspoon Italian seasoning
½ teaspoon salt
¼ teaspoon sugar
¼ teaspoon dry mustard
¼ teaspoon ground black pepper
⅛ teaspoon cayenne pepper
1 clove garlic, minced
8 ounces ziti pasta, cooked and drained
1 can (10½ ounces) PROGRESSO® Chick Peas, drained
1 can (10½ ounces) PROGRESSO® Red Kidney Beans, drained
1 jar (6 ounces) PROGRESSO® Marinated Artichoke Hearts, drained and cut into chunks
2 stalks celery, chopped
2 medium tomatoes, cut into wedges

1. For dressing, whisk together olive oil, vinegar, Parmesan cheese, Italian seasoning, salt, sugar, mustard, peppers and garlic.

2. In large bowl, combine remaining ingredients.

3. Pour dressing over salad; toss gently to coat.

4. Refrigerate 2 hours or overnight.

Makes 8 servings

Prep time: 25 minutes
Chill time: 2 hours

Tortellini Soup

Tortellini Soup

1 tablespoon margarine
2 cloves garlic, minced
2 cans (13¾ fluid ounces *each*) COLLEGE INN® Chicken *or* Beef Broth
1 package (8 ounces) fresh *or* frozen cheese-filled tortellini, thawed
1 can (14½ ounces) stewed tomatoes, cut up, undrained
1 package (10 ounces) fresh *or* frozen spinach, thawed
Grated Parmesan cheese

In large saucepan, melt margarine over medium-high heat. Add garlic; cook and stir 2 to 3 minutes or until lightly browned. Add broth and tortellini; bring to a boil. Reduce heat to low; simmer 10 minutes, stirring occasionally. Add tomatoes and spinach; simmer an additional 5 minutes. Top individual servings with Parmesan cheese.

Makes 6 servings

Spring Pasta Salad

8 ounces twistee egg noodles, cooked and drained
1 can (20 ounces) DOLE® Pineapple Chunks in Juice, undrained
1 large clove garlic, minced
1 cup olive oil
½ cup white vinegar
Juice from 1 DOLE® Lemon
2 teaspoons prepared mustard
2 teaspoons Worcestershire sauce
1 teaspoon salt
Dash pepper
8 ounces DOLE® Asparagus, cut into bite-size pieces, blanched
2 DOLE® Carrots, julienne-cut, blanched
1 cup frozen peas, thawed
½ cup sliced DOLE® Green Onions with tops
⅓ cup chopped fresh parsley
3 whole chicken breasts, cooked, skinned, boned and shredded

• Drain pineapple, reserving juice.

• Whisk together 1 tablespoon reserved pineapple juice, garlic, oil, vinegar, 2 tablespoons lemon juice, mustard, Worcestershire sauce, salt and pepper.

• Combine noodles, vegetables, parsley, chicken and pineapple in large bowl. Add dressing; toss to coat. Cover; refrigerate 3 hours. *Makes 8 servings*

Prep time: 20 minutes
Chill time: 3 hours

Aegean Pasta Salad

1 cup HELLMANN'S® or BEST FOODS® Real Mayonnaise
⅓ cup milk
¼ cup lemon juice
¾ cup finely chopped fresh mint leaves
½ cup finely chopped fresh parsley
½ cup (2 ounces) crumbled feta cheese
1 teaspoon salt
½ teaspoon pepper
7 ounces MUELLER'S® Pasta Curls™, cooked and drained
2 medium tomatoes, seeded and chopped
1 medium cucumber, seeded and chopped
1 cup sliced pitted ripe olives
3 green onions with tops, sliced

In large bowl, combine mayonnaise, milk, lemon juice, mint, parsley, feta cheese, salt and pepper; mix well. Add remaining ingredients; toss to coat. Cover; refrigerate.

Makes 8 to 12 servings

Aegean Pasta Salad

Ham & Artichoke Pasta Salad

1 cup SARGENTO® Old Fashioned Ricotta, Part Skim Ricotta *or* Light Ricotta Cheese
1 cup unflavored yogurt
1 teaspoon dried tarragon leaves, crushed
½ teaspoon salt
Freshly ground black pepper, to taste
1 jar (6 ounces) marinated artichoke hearts, undrained
2 cups cubed lean ham
1 package (12 ounces) pasta bows *or* wheels
¼ cup (1 ounce) SARGENTO® Grated Parmesan, Parmesan and Romano *or* Italian-Style Grated Cheese

In large serving bowl, stir together Ricotta cheese, yogurt, tarragon, salt and pepper. Remove artichoke hearts from jar. Pour marinade from artichokes into Ricotta cheese mixture; mix well. Cut artichoke hearts into bite-size pieces. Add to Ricotta cheese mixture with ham; toss well to combine. (Cover and refrigerate up to 2 hours, if desired.) Cook pasta according to package directions. Immediately add hot pasta to Ricotta cheese mixture; stir to combine. Stir in grated cheese. Serve immediately.

Makes 8 servings

Creamy Shell Soup

4 cups water
3 to 4 chicken pieces
1 cup chopped onion
¼ cup chopped celery
¼ cup chopped fresh parsley *or* 1 tablespoon dried parsley flakes
1 bay leaf
1 teaspoon salt
¼ teaspoon white pepper
2 medium potatoes, chopped
4 to 5 green onions with tops, sliced
3 chicken bouillon cubes
½ teaspoon seasoned salt
½ teaspoon poultry seasoning
4 cups milk
2 cups medium shell macaroni, cooked and drained
¼ cup butter *or* margarine
¼ cup all-purpose flour

Combine water, chicken, chopped onion, celery, parsley, bay leaf, salt and pepper in Dutch oven. Bring to a boil over medium-high heat. Reduce heat to low; simmer until chicken is no longer pink in center. Remove bay leaf; discard. Remove chicken; cool. Remove skin and bones from chicken. Coarsely chop chicken; set aside.

Add potatoes, green onions, bouillon cubes and seasonings to broth. Bring to a boil over medium-high heat. Reduce heat to low; simmer 15 minutes or until potatoes are tender, stirring occasionally. Add milk, macaroni and chicken; return to a simmer.

Melt butter in small saucepan over medium heat. Add flour; cook until mixture begins to brown, stirring constantly. Add to soup; blend well. Reduce heat to low; simmer 20 minutes, stirring occasionally. Garnish as desired.

Makes 8 servings

Favorite recipe from ***North Dakota Wheat Commission***

Linguine Summer Salad

3 tablespoons white wine vinegar
1 tablespoon Dijon-style mustard
1 tablespoon chopped fresh parsley
1 teaspoon dried basil leaves, crushed
Freshly ground black pepper, to taste
½ cup olive oil
8 ounces linguine, cooked and drained
4 ounces prosciutto, ham *or* salami, cut into julienne strips
1 cup chopped cucumber, peeled and seeded, optional
¾ cup sliced radishes
½ cup sliced pitted ripe olives
1 green onion with top, thinly sliced
1½ cups (6 ounces) SARGENTO® Fancy Supreme Shredded Low Moisture Part-Skim Mozzarella Cheese
½ cup (2 ounces) SARGENTO® Fancy Supreme Shredded Parmesan Cheese

Combine vinegar, mustard, parsley, basil and pepper in large bowl. Gradually add oil, whisking until smooth and thickened. Add linguine, prosciutto, cucumber, radishes, olives and onion; toss to combine. Add cheeses; mix lightly. Serve immediately or cover and refrigerate. For maximum flavor, remove from refrigerator 30 minutes before serving; toss gently.

Makes 8 servings

Note: If desired, about ¾ cup prepared Italian dressing may be substituted for homemade herb dressing.

Creamy Shell Soup

Salmon Macaroni Salad

Beefed-Up Mostaccioli Salad

3 cups Mostaccioli *or* your favorite medium pasta shape, cooked and drained
½ cup vegetable oil
¼ cup red *or* white wine vinegar
2 tablespoons grated Romano cheese
2 cloves garlic, minced
1 teaspoon Dijon-style mustard
1 teaspoon salt
1 teaspoon dried oregano leaves, crushed
¼ teaspoon freshly ground black pepper
1 pound cooked roast beef, julienned
1 package (9 ounces) frozen green beans, thawed
1¾ cups chopped tomatoes
¼ cup chopped green onions with tops

In large bowl, combine oil, vinegar, Romano cheese, garlic, mustard, salt, oregano and pepper; blend well. Add mostaccioli and remaining ingredients; toss lightly to coat. Refrigerate 4 hours or overnight before serving.

Makes 4 to 6 servings

Favorite recipe from ***National Pasta Association***

Salmon Macaroni Salad

1 package (7 ounces) *or* 2 cups CREAMETTE® Salad Macaroni Shells, cooked and drained
2 hard-cooked eggs, chopped
1 can (7¾ ounces) salmon, drained, deboned and flaked
1 cup mayonnaise *or* salad dressing
¾ cup finely chopped celery
¼ cup chopped green pepper
1 jar (2 ounces) sliced pimiento, drained
2 tablespoons REALEMON® Lemon Juice from Concentrate
2 tablespoons sweet pickle relish
4 teaspoons WYLER's® or STEERO® Chicken-Flavor Instant Bouillon

In large bowl, combine all ingredients; mix lightly. Cover; chill. Stir before serving. Serve on lettuce, if desired. Garnish as desired. Refrigerate leftovers.

Makes 4 to 6 servings

Oceanside Pasta Salad

½ cup MIRACLE WHIP® Salad Dressing
¼ cup Italian dressing
¼ cup (1 ounce) grated Parmesan cheese
2 tablespoons lemon juice
1 package (8 ounces) LOUIS KEMP® CRAB DELIGHTS® Chunks
8 ounces rotini, cooked and drained
1 cup broccoli flowerets, partially cooked
6 cherry tomatoes, halved *or* 1 medium tomato, chopped
½ green pepper, chopped
2 green onions with tops, sliced

• Mix dressings, Parmesan cheese and lemon juice in large bowl.

• Add remaining ingredients; toss lightly. *Makes 4 main-dish servings*

Pantry Soup

2 teaspoons olive oil
½ pound boneless skinless chicken, cubed, optional
2 cans (14½ ounces *each*) CONTADINA® Pasta Ready Tomatoes, undrained
¾ cup chicken broth
¾ cup water
1 can (8¾ ounces) garbanzo beans, undrained
1 can (8¾ ounces) kidney beans, undrained
1 package (16 ounces) frozen mixed vegetables
½ cup pasta (rotini *or* rotelle), cooked and drained
2 teaspoons lemon juice

Heat oil in 5-quart saucepan over medium-high heat. Add chicken; cook and stir 3 to 4 minutes or until no longer pink in center. Stir in tomatoes, broth, water and beans; cover. Bring to a boil. Add vegetables and pasta; return to a boil. Reduce heat to medium; cover. Simmer 3 minutes or until vegetables are tender. Stir in lemon juice; serve with condiments, if desired.

Makes 6 to 8 servings

Optional condiments: Croutons, shredded Parmesan cheese, chopped fresh basil *or* parsley.

Asian Noodle Salad

4 ounces vermicelli, cooked and drained
1 large DOLE® Fresh Pineapple
Sweet Soy Dressing (recipe follows)
1 can (8 ounces) water chestnuts, drained
2 cups bean sprouts
1 DOLE® Red Bell Pepper, seeded, slivered
1 cup chopped unpeeled cucumber
½ cup chopped DOLE® Green Onions with tops

• Twist crown from pineapple. Cut pineapple in half lengthwise with knife. Cut fruit from shells. Trim off core; cut fruit into chunks. Set aside 2 cups fruit; reserve remainder for another use.

• Combine vermicelli and Sweet Soy Dressing in large bowl; toss to coat. Cool.

• Add 2 cups reserved pineapple and remaining ingredients; mix lightly.

Makes 4 servings

Sweet Soy Dressing

¼ cup white wine vinegar
3 tablespoons sugar
2 tablespoons vegetable oil
2 tablespoons sesame seeds, toasted
1 tablespoon soy sauce
1 teaspoon minced fresh ginger
1 clove garlic, minced

Combine all ingredients in small bowl; whisk until well blended.

Prep time: 15 minutes
Cook time: 10 minutes

Pantry Soup

Jade Dynasty Pasta Salad

Flavors of the Orient enhance this pasta salad.

8 ounces spiral pasta, cooked and drained
1½ cups shredded cooked chicken
2 medium carrots, shredded
1 cup fresh Chinese pea pods
½ cup thinly sliced green onions with tops
½ cup julienne-cut red pepper
Jade Dynasty Dressing (recipe follows)
3 tablespoons chopped toasted almonds

In large bowl, combine all ingredients except almonds; mix lightly. Refrigerate 30 minutes to allow flavors to blend. Add almonds; toss lightly just before serving. *Makes 4 servings*

Jade Dynasty Dressing

½ cup vegetable oil
¼ cup rice vinegar
1 tablespoon soy sauce
2 teaspoons minced fresh ginger
¾ teaspoon LAWRY'S® Seasoned Pepper
½ teaspoon LAWRY'S® Seasoned Salt
½ teaspoon sugar

In container with stopper or lid, combine all ingredients; shake to blend well. *Makes ¾ cup*

Presentation: Serve as a main-dish salad and accompany with fortune or almond cookies for dessert.

Jade Dynasty Pasta Salad

Ham Tortellini Salad

1 package (7 or 8 ounces) cheese-filled spinach tortellini
3 cups (12 ounces) ARMOUR® Lower Salt Ham, cut into ¾-inch cubes
½ cup sliced green onions with tops
10 cherry tomatoes, cut in half
1 cup bottled low sodium, creamy buttermilk *or* reduced calorie zesty Italian salad dressing
Leaf lettuce *or* butterhead lettuce, washed and drained
¼ cup finely chopped red pepper

Cook tortellini according to package directions, omitting salt; drain and run under cold water to cool. Combine all ingredients *except* leaf lettuce and red pepper in large bowl; mix lightly to coat. Serve on lettuce-lined salad plates. Sprinkle with red pepper. Serve immediately. *Makes 6 to 8 servings*

Italian Wedding Soup

The pasta adds a light, creamy body to the broth, and contrasts deliciously with the savory meatballs.

1 egg, slightly beaten
1 pound ground beef
1 cup PROGRESSO® Italian Style Bread Crumbs
2 teaspoons Worcestershire sauce
1 teaspoon garlic powder
2 tablespoons PROGRESSO® Olive Oil
5 cups chicken broth
1 cup water
1½ cups pastina *or* any miniature pasta
1 package (10 ounces) frozen chopped spinach, cooked according to package directions, drained

1. In large bowl, combine egg, ground beef, bread crumbs, Worcestershire sauce and garlic powder; mix well.

2. Shape meatballs using 1 rounded teaspoon meat mixture for each meatball.

3. In large skillet, heat olive oil over medium-high heat. Add meatballs; cook 5 to 7 minutes or to desired doneness, turning frequently to brown all sides. Drain; set aside.

4. In large saucepan, bring chicken broth and water to a boil over medium-high heat. Reduce heat to low. Add meatballs, pastina and spinach; cover. Simmer 10 minutes, stirring occasionally.

Makes 8 servings

Prep time: 30 minutes
Cook time: 20 minutes

Spicy Grape Pasta Salad

Try this impressive combination of grapes, chicken, vegetables and pasta, tossed with a spicy oriental dressing, for your next dinner party. Refrigerate any leftovers and enjoy them for lunch the following day.

8 ounces angel hair pasta, cooked and drained
Spicy Oriental Dressing (recipe follows), divided
2 cups julienne cooked chicken
1½ cups California seedless grapes
1 cup cut asparagus*
1 cup julienne red peppers
½ cup diagonally sliced celery
¼ cup sliced green onions with tops
2 tablespoons chopped cilantro *or* fresh basil leaves

Combine hot pasta with ¼ cup Spicy Oriental Dressing; cool to room temperature. Add remaining ¼ cup dressing and all remaining ingredients; toss lightly. *Makes 6 to 8 servings*

Spicy Oriental Dressing: Combine ¼ cup rice vinegar *or* white wine vinegar, 2 tablespoons vegetable oil, 2 tablespoons soy sauce, ½ teaspoon grated fresh ginger root, ¼ teaspoon red pepper flakes, ¼ teaspoon sesame oil and 1 clove garlic; mix well. Let stand at least 30 minutes; remove garlic before serving. *Makes ½ cup*

Prep time: About 45 minutes

*Broccoli flowerets may be substituted.

*Favorite recipe from **California Table Grape Commission***

Southwest Ruffle Salad

7 ounces MUELLER'S® Pasta Ruffles, cooked and drained
⅔ cup HELLMANN'S® or BEST FOODS® Real Mayonnaise
⅓ cup sour cream
¼ cup chopped cilantro
2 tablespoons milk
2 tablespoons lime juice
1 fresh jalapeño pepper, seeded and minced
1 teaspoon salt
2 large tomatoes, seeded and chopped
1 yellow pepper, chopped
1 zucchini, quartered lengthwise and thinly sliced
3 green onions with tops, sliced

In large bowl, combine mayonnaise, sour cream, cilantro, milk, lime juice, jalapeño pepper and salt; mix well. Add pasta, tomatoes, yellow pepper, zucchini and green onions; toss lightly to coat. Cover; refrigerate.

Makes 6 to 8 servings

ABC Soup

1 tablespoon vegetable oil
⅓ cup chopped onion
1 clove garlic, minced
1 can (14½ ounces) reduced-salt chicken broth
1 can (14½ ounces) ready-cut tomatoes, undrained
⅓ cup alphabet pasta, uncooked
¼ cup chopped fresh parsley
¾ cup diced DOLE® Carrots
¾ cup diced DOLE® Cauliflower
Salt and pepper
Grated Parmesan cheese

• Heat oil in 3-quart saucepan over medium-high heat. Add onion and garlic; cook and stir until tender.

• Add broth, tomatoes, pasta and parsley. Bring to a boil. Reduce heat to medium; simmer 5 minutes.

• Add carrots and cauliflower; simmer 5 minutes or until vegetables are tender, stirring occasionally. Season with salt and pepper to taste. Sprinkle individual servings with Parmesan cheese.

Makes 4 servings

Prep time: 10 minutes
Cook time: 15 minutes

Marinated Shrimp & Pasta Salad

1 package (7 ounces) *or* 2 cups CREAMETTE® Salad Macaroni Shells, cooked and drained
1 can (4¼ ounces) ORLEANS® Shrimp, drained and soaked as label directs
½ cup REALEMON® Lemon Juice from Concentrate
½ cup vegetable oil
1 package (0.6 ounce) Italian salad dressing mix
1 teaspoon prepared horseradish
1½ cups small broccoli flowerets
1½ cups sliced zucchini
1 cup coarsely shredded carrots
¼ cup chopped green onions with tops

In large bowl, combine REALEMON® brand, oil, salad dressing mix and horseradish; mix until well blended. Add pasta, shrimp, broccoli, zucchini, carrots and onions; toss lightly to coat. Cover; chill several hours, stirring occasionally. Serve on lettuce, if desired. Refrigerate leftovers.

Makes 8 to 10 servings

Shaker Chicken and Noodle Soup

Shaker Chicken and Noodle Soup

13 cups chicken broth, divided
¼ cup dry vermouth
¼ cup butter *or* margarine
1 cup heavy cream
1 package (12 ounces) frozen *or* dry egg noodles
1 cup thinly sliced celery
1½ cups water
¾ cup all-purpose flour
2 cups chopped cooked chicken
Salt and pepper
¼ cup finely chopped fresh parsley, optional

Combine 1 cup broth, vermouth and butter in small saucepan. Bring to a boil over medium-high heat. Reduce heat to low; simmer until liquid is reduced to ¼ cup and has a syrupy consistency. Remove from heat. Stir in cream; set aside.

Bring remaining 12 cups broth to a boil over medium-high heat in Dutch oven. Add noodles and celery. Reduce heat to low; simmer until noodles are just tender. Gradually add water to flour in medium bowl, stirring until smooth. Gradually stir into broth mixture. Simmer 2 minutes, stirring constantly; stir in cream mixture. Add chicken. Season with salt and pepper to taste. Heat just to serving temperature. (*Do not boil.*) Sprinkle with parsley. Garnish as desired. *Makes 15 servings*

Note: This soup freezes well.

Favorite recipe from ***North Dakota Wheat Commission***

Hot Pasta Salad

6 cups water
1 tablespoon vegetable oil
1½ cups uncooked rotini
1 cup sliced carrots
1 tablespoon olive oil
½ cup green pepper strips
½ cup chopped onion
1 can (14½ ounces) CONTADINA® Whole Peeled Tomatoes, cut up, undrained
1 can (8 ounces) garbanzo beans, drained
1 teaspoon Italian seasoning
1 teaspoon garlic salt
⅛ teaspoon ground black pepper
¼ cup (1 ounce) grated Parmesan cheese

Combine water and vegetable oil in medium saucepan. Bring to a boil over medium-high heat. Add rotini and carrots; return to a boil. Simmer 10 minutes; drain. Heat olive oil in same saucepan over medium-high heat. Add pepper strips and onion; cook and stir until crisp-tender. Add rotini mixture, tomatoes, beans, seasoning, garlic salt and black pepper. Reduce heat to low; simmer 5 minutes, stirring occasionally. Stir in Parmesan cheese. Serve immediately. *Makes about 5 cups*

Antipasto Salad

- 1 cup MIRACLE WHIP® Salad Dressing
- ½ cup milk
- 2 packages (0.6 ounce *each*) GOOD SEASONS® Zesty Italian Salad Dressing Mix
- 5⅓ cups (1 pound) mostaccioli, cooked and drained
- 1 package (8 ounces) cotto salami slices, cut into strips
- 1 package (8 ounces) CASINO® Natural Low-Moisture Part-Skim Mozzarella Cheese, cubed
- ¾ cup thin red pepper strips
- ¾ cup thin zucchini strips
- ½ cup pitted ripe olives, drained, halved

• Mix together salad dressing, milk, dressing mix and pasta in large shallow bowl.

• Arrange remaining ingredients over pasta mixture; cover and chill.

Makes 18 servings, about 14 cups

Antipasto Salad

Pasta Primavera Salad

Pasta Primavera Salad

- 12 ounces corkscrew pasta, cooked and drained
- 3 tablespoons olive *or* vegetable oil
- 2 medium zucchini, cut into ¼-inch slices
- 1 cup broccoli flowerets, cooked until crisp-tender
- 1 large red *or* green pepper, cut into small chunks
- ½ cup cherry tomato halves
- ⅓ cup sliced radishes
- 3 green onions with tops, chopped
- 2 tablespoons drained capers, optional
- 1 cup prepared HIDDEN VALLEY RANCH® Original Ranch® Salad Dressing

In large bowl, combine hot pasta with oil; toss lightly to coat. Cool. Add remaining ingredients; mix lightly. Cover; refrigerate at least 2 hours. Add additional salad dressing just before serving, if desired. *Makes 4 servings*

Spiral Pasta Salad

Spiral Pasta Salad

Pasta bow ties or shells are ideal for this salad too!

8 ounces tri-color spiral pasta, cooked and drained
1 can (12½ ounces) STARKIST® Tuna, drained and broken into chunks
1 cup slivered pea pods
1 cup chopped yellow squash *or* zucchini
1 cup asparagus, cut into 2-inch pieces
½ cup slivered red onion
½ cup sliced pitted ripe olives

Dijon Vinaigrette:

⅓ cup white wine vinegar
¼ cup olive *or* vegetable oil
2 tablespoons water
2 teaspoons Dijon-style mustard
1 teaspoon dried basil leaves, crushed
¼ teaspoon pepper

In large bowl, combine pasta, tuna, pea pods, squash, asparagus, onion and olives; mix lightly. For dressing, combine all remaining ingredients in shaker jar. Cover and shake until well blended. Pour over salad; toss to coat. Serve on lettuce-covered plates, if desired. *Makes 5 servings*

Prep time: 15 minutes

Easy Macaroni Salad

1 cup HELLMANN'S® or BEST FOODS® Real, Light *or* Cholesterol Free Reduced Calorie Mayonnaise
2 tablespoons vinegar
1 tablespoon prepared yellow mustard
1 teaspoon sugar
1 teaspoon salt
¼ teaspoon freshly ground black pepper
8 ounces elbow macaroni, cooked and drained
1 cup sliced celery
1 cup chopped green *or* red pepper
¼ cup chopped onion

In large bowl, combine mayonnaise, vinegar, mustard, sugar, salt and black pepper; mix well. Add remaining ingredients; mix lightly. Cover; refrigerate. Garnish as desired.
Makes about 8 servings

Note: If desired, add small amount of milk to dressing mixture for a creamier consistency.

Zucchini-Tomato-Noodle Soup

10 cups cubed zucchini
¾ cup water
½ cup butter
4 cups chopped onion
8 cups quartered tomatoes
4 chicken bouillon cubes
3 cloves garlic, chopped
1 teaspoon Beau Monde seasoning
2 teaspoons salt
1 teaspoon pepper
4 cups 100% durum noodles, cooked and drained

Combine zucchini and water in Dutch oven. Bring to a boil over medium-high heat. Reduce heat to medium; simmer until zucchini is crisp-tender. In small skillet over medium heat, melt butter. Add onion; cook and stir until tender. Add to zucchini mixture with tomatoes, bouillon cubes, garlic and seasonings. Return to a boil. Reduce heat to low; simmer until zucchini is tender, stirring occasionally. Add cooked noodles; heat thoroughly. *Makes 8 servings*

Favorite recipe from ***North Dakota Wheat Commission***

Artichokes with Smoked Salmon Pasta Salad

4 medium California artichokes, prepared and cooked as directed*
½ cup unflavored yogurt
½ cup reduced-calorie mayonnaise
¼ cup chopped fresh dill
4 teaspoons Dijon-style mustard
8 ounces orzo, cooked and drained
4 ounces smoked salmon, flaked
Salt and pepper

Cut cooked artichokes in half lengthwise. Remove center petals and fuzzy centers of artichokes. Combine yogurt, mayonnaise, dill and mustard in medium bowl. Add orzo and smoked salmon; mix lightly. Season with salt and pepper to taste. Fill centers of artichokes with pasta mixture. Garnish with additional fresh dill, if desired. *Makes 4 servings*

***To cook artichokes:** Trim stems so artichokes stand upright. Cut ¼ to ⅓ off tops of artichokes. Stand artichokes in deep saucepan or pot with 3 inches boiling salted water. If desired, add oil, lemon juice and seasonings to cooking water. Cover and simmer 25 to 40 minutes, depending on size of artichokes, until petal near center of artichoke pulls out easily. Remove artichokes from saucepan; stand upside down to drain.

Favorite recipe from ***California Artichoke Advisory Board***

Zucchini-Tomato-Noodle Soup

Italian Chicken Salad

¼ (1-pound) package CREAMETTE® Linguine, cooked and drained
¾ cup *plus* 1 tablespoon vegetable oil, divided
½ cup REALEMON® Lemon Juice from Concentrate
2 tablespoons grated Parmesan cheese
3 teaspoons WYLER'S® or STEERO® Chicken-Flavor Instant Bouillon, divided
1 teaspoon sugar
½ teaspoon dried oregano leaves, crushed
1 clove garlic, minced
⅛ teaspoon black pepper
1 pound boneless skinless chicken breasts, cut into strips
1 package (9 ounces) frozen artichoke hearts, cooked and drained
1 cup sliced fresh mushrooms
½ cup chopped red pepper
¼ cup sliced pitted ripe olives

In large bowl, combine ¾ cup oil, REALEMON® brand, Parmesan cheese, 2 teaspoons bouillon, sugar, oregano, garlic and black pepper; mix well. In large skillet, heat remaining 1 tablespoon oil over medium-high heat. Add chicken and 1 teaspoon bouillon; cook and stir until chicken is browned and tender. Add chicken, pasta and all remaining ingredients to oil mixture; mix lightly to coat. Cover; chill. Serve on lettuce, if desired. Garnish as desired. Refrigerate leftovers.

Makes 4 servings

Mexicali Minestrone

A Mexican interpretation of the classic Italian soup. Substitute pinto beans for chick peas, if you wish, and serve with crusty toasted garlic bread.

1 can (28 ounces) whole tomatoes, cut up, undrained
7 cups beef broth *or* beef stock
1 clove garlic, minced
1 can (16 ounces) chick peas, rinsed and drained
1 can (16 ounces) kidney beans, rinsed and drained
2 stalks celery, sliced
1 package (10½ ounces) frozen cut green beans
⅔ cup PACE® Picante Sauce
½ teaspoon dried thyme leaves, crushed
2 cups medium shell macaroni, uncooked
1 to 1½ cups chopped yellow squash

Combine tomatoes and all remaining ingredients *except* macaroni and squash in large saucepan or Dutch oven. Bring to a boil over medium-high heat. Reduce heat to low; cover. Simmer 30 minutes, stirring occasionally. Stir in macaroni; simmer 10 minutes or until macaroni and vegetables are tender, adding squash during last 5 minutes of cooking. Serve with additional picante sauce, if desired.

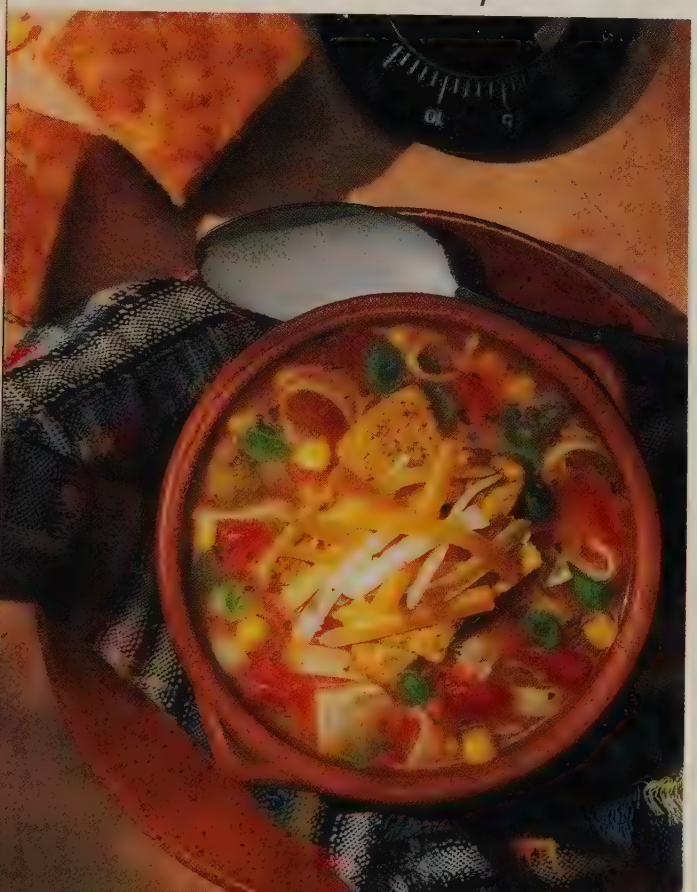
Makes 10 servings, about 3 quarts

Italian Chicken Salad

Chicken Noodle Tortilla Soup

2 tablespoons vegetable oil
¾ pound boneless skinless chicken breasts, cut into bite-size pieces
½ cup sliced green onions with tops
1½ teaspoons chili powder
½ teaspoon dried oregano leaves, crushed
5 cups water
1 can (14½ ounces) whole peeled tomatoes, cut up, undrained
1 package LIPTON® Noodles & Sauce—Chicken Flavor
1 can (4 ounces) chopped green chilies, undrained
1 teaspoon garlic powder
1 can (7 ounces) whole kernel corn, drained
Tortilla chips, coarsely broken
1 cup (4 ounces) shredded Cheddar *or* Monterey Jack cheese

Chicken Noodle Tortilla Soup



In 3-quart saucepan, heat oil over medium-high heat. Add chicken, onions, chili powder and oregano. Cook, stirring frequently, until chicken is no longer pink in center; remove and set aside. Into saucepan, add water and tomatoes; bring to a boil. Reduce heat to medium. Stir in noodles & chicken flavor sauce, chilies and garlic powder. Simmer, stirring occasionally, 10 minutes or until noodles are tender. Just before serving, stir in corn and chicken mixture; heat thoroughly, stirring occasionally. Top individual servings with tortilla chips and cheese. *Makes about 6 servings*

Pesto Rotini Salad with Prosciutto

1 pound Rotini, Spirals, Twists *or* other medium pasta shape, cooked and drained
7 ounces pesto (about ½ cup)
½ cup unflavored lowfat yogurt
1 tablespoon red wine vinegar
3 ounces thinly sliced prosciutto *or* other prepared ham, cut into julienne strips
2 cups fresh green beans, blanched and cut into 1-inch pieces
2 small yellow squash, cut into ¼-inch slices
1 cup cherry tomatoes, halved *or* quartered, if large
Salt and freshly ground black pepper
½ cup toasted walnuts

Combine pesto, yogurt and vinegar in large bowl; mix well. Add rotini, prosciutto and vegetables; mix lightly. Season with salt and pepper to taste; cover. Chill 30 minutes. Sprinkle with walnuts just before serving.

Makes 6 to 8 servings

Favorite recipe from ***National Pasta Association***

Southwestern Pasta and Vegetable Salad

1 package (1 pound) bow tie pasta, cooked and drained
6 tablespoons vegetable oil
1 clove garlic, minced
1 jalapeño pepper, seeded, ribs removed and minced
1 can (15 ounces) black beans, rinsed and drained
3 DOLE® Bell Peppers (red, green *or* yellow), cut into ½-inch chunks
2 cups sliced DOLE® Celery
4 DOLE® Carrots, sliced
3 ripe medium tomatoes, seeded and chopped
2 cups (8 ounces) shredded Monterey Jack cheese
3 tablespoons grated Parmesan cheese
Freshly ground black pepper and salt to taste
3 tablespoons red wine vinegar
1 ripe avocado
½ head DOLE® Iceberg Lettuce, torn

• Heat oil in small saucepan over medium heat. Remove from heat; stir in garlic and jalapeño. Cook and stir until tender, about 1 minute. Set aside.

• In large bowl, combine pasta, beans, bell peppers, celery, carrots, tomatoes and Monterey Jack cheese; mix lightly.

• In small mixing bowl, combine oil mixture, Parmesan cheese, black pepper and salt. Whisk in vinegar. Pour over pasta mixture; toss to coat. Cover and refrigerate.

• Just before serving, peel avocado; cut into ½-inch chunks. Add to salad; toss lightly. Serve on bed of lettuce.

Makes 10 to 12 servings

Prep time: 15 minutes
Cook time: 10 minutes
Chill time: 30 minutes

Smoked Turkey & Pepper Pasta Salad

Smoked Turkey & Pepper Pasta Salad

¾ cup MIRACLE WHIP® Salad Dressing
1 tablespoon Dijon-style mustard
½ teaspoon dried thyme leaves, crushed
8 ounces fettuccine, cooked and drained
1 cup (8 ounces) chopped LOUIS RICH® Smoked Boneless Turkey Breast
¾ cup zucchini slices, halved
½ cup red pepper strips
½ cup yellow pepper strips
Salt and black pepper

• Mix salad dressing, mustard and thyme until well blended.

• Add pasta, turkey and vegetables; mix lightly. Season with salt and black pepper to taste. Chill. Add additional salad dressing just before serving, if desired.

Makes 6 servings

Prep time: 15 minutes plus chilling

Greek-Style Pasta Salad

Greek-Style Pasta Salad

4 ounces wagonwheel, shell *or* tubular shaped pasta, cooked and drained
1 cup pitted California ripe olives, cut into wedges
1 cup halved cherry tomatoes
½ cucumber, sliced, quartered
4 ounces feta cheese, crumbled
¼ cup sliced green onions with tops
2 tablespoons finely chopped fresh parsley
Greek Dressing (recipe follows)

Combine all ingredients *except* Greek Dressing in medium bowl. Add dressing; toss to coat.

Makes 4 to 6 servings

Greek Dressing: In jar, combine 3 tablespoons lemon juice, 1 tablespoon chopped fresh mint (*or* 1 teaspoon dried mint leaves), 1 teaspoon finely chopped fresh oregano leaves (*or* ½ teaspoon dried oregano leaves, crushed), 1 teaspoon finely chopped fresh rosemary leaves (*or* ½ teaspoon dried rosemary leaves, crushed), ½ teaspoon sugar, ¼ teaspoon salt, ¼ teaspoon pepper and ½ cup olive oil. Shake well to blend.

Favorite recipe from ***California Olive Industry***

Turkey Meatball Soup

1 pound ground turkey
⅔ cup matzo meal
¼ cup EGG BEATERS® 99% Real Egg Product
2 tablespoons FLEISCHMANN'S® Sweet Unsalted Margarine
2 cloves garlic, minced
6 cups water
4 cups low-sodium tomato juice
1½ cups tri-color rotini, uncooked
2 large carrots, peeled and thinly sliced
2 large tomatoes, chopped
1 large onion, chopped
1 tablespoon Italian seasoning
½ teaspoon pepper
1 package (10 ounces) frozen chopped spinach, thawed

In small bowl, thoroughly mix turkey, matzo meal and egg product. Shape into 24 (1-inch) balls. In large saucepan over medium-high heat, brown meatballs, in batches, in margarine. Remove meatballs; drain. In same saucepan, cook and stir garlic in meat drippings 3 minutes or until browned. Add water, tomato juice, meatballs, rotini, carrots, tomatoes, onion, Italian seasoning and pepper. Bring to a boil. Cover; reduce heat to low. Simmer 15 minutes, stirring occasionally. Add spinach; simmer an additional 5 minutes or until rotini is tender.

Makes 10 servings

Rotini Salad

2 or 3 stalks broccoli
10 ounces rotini, cooked and drained
1 can (6 ounces) small pitted ripe olives, drained
10 to 12 cherry tomatoes, cut into halves
½ medium red onion, thinly sliced
½ cup Italian dressing
1 to 2 tablespoons grated Parmesan cheese, optional
Freshly ground black pepper

Cut flowerets from broccoli. Peel stalks; cut into chunks. Cook broccoli in boiling salted water in medium saucepan over medium-high heat just until broccoli is bright green and tender-crisp. Drain; rinse under cold water and drain thoroughly. Combine broccoli, rotini, olives, tomatoes, onion and dressing in large bowl. Stir in cheese. Season with pepper to taste; toss gently. Cover; refrigerate at least 2 hours. Garnish as desired. *Makes 8 to 10 servings*

Favorite recipe from **North Dakota Wheat Commission**

Neptune Salad

½ cup MIRACLE WHIP® Salad Dressing
½ cup sour cream
1 teaspoon dill weed
3 cups cooked orzo *or* white rice
2 packages (8 ounces *each*) LOUIS KEMP® CRAB DELIGHTS® Flakes
1 package (10 ounces) frozen peas, cooked and drained
2 stalks celery, sliced
2 tablespoons chopped onion

• Mix salad dressing, sour cream and dill in large bowl. Add remaining ingredients; mix lightly.
Makes 8 main-dish servings

Turkey Pasta Salad

½ pound LOUIS RICH®, fully cooked, Oven Roasted Breast of Turkey
5 ounces bow tie pasta *or* shell macaroni, cooked and drained
1 pound fresh spinach, torn into bite-size pieces
½ cup creamy Italian dressing
Leaf lettuce
2 tablespoons grated Parmesan cheese
Coarsely ground pepper
2 medium tomatoes, chopped
5 pitted ripe olives, sliced

• Cut turkey into ½-inch cubes; set aside.

• Mix pasta, spinach and dressing; place in large lettuce-lined bowl. Sprinkle with Parmesan cheese and pepper to taste.

• Arrange tomatoes around outside edge of bowl to form ring. Form second ring with turkey; place olives in center.
Makes 4 main-dish servings

Rotini Salad

Quick Country Minestrone

2 tablespoons olive *or* vegetable oil
1 cup chopped onion
1 tablespoon minced fresh garlic
5 cups water
1 package LIPTON® Pasta & Sauce—Herb Tomato
1 package (10 ounces) frozen cut green beans, thawed
½ teaspoon salt
⅛ teaspoon pepper
1 cup red kidney beans, rinsed and drained
Grated Parmesan cheese, optional

In 3-quart saucepan, heat oil over medium-high heat. Add onion and garlic; cook, stirring occasionally, until tender. Add water; bring to a boil. Stir in pasta & herb tomato sauce, green beans, salt and pepper. Reduce heat to medium; simmer, stirring occasionally, 7 minutes or until pasta is tender. Stir in kidney beans; heat thoroughly. Serve with grated Parmesan cheese. Garnish with fresh basil leaves, if desired.

Makes about 4 servings

Microwave: Decrease water to 4½ cups. In 3-quart microwave-safe round casserole, combine oil, onion and garlic. Microwave, uncovered, on HIGH (Full Power) 2 minutes or until onion is tender. Add water. Microwave 6 minutes or until mixture comes to a boil. Stir in pasta & herb tomato sauce, green beans, salt and pepper. Microwave 13 minutes or until pasta is tender, stirring after 7 minutes. Stir in kidney beans; let stand, covered, 5 minutes. Serve as directed.

Spicy Pasta Shrimp Salad

1 pound medium Shells *or* your favorite medium pasta shape, cooked and drained
2 tablespoons margarine
1 small onion, finely chopped
1½ pounds small fresh shrimp (35 to 50 count), peeled and deveined
1 tablespoon ground seafood seasoning
½ teaspoon salt
¼ teaspoon freshly ground black pepper
2 tablespoons dry white wine
¼ cup reduced-calorie herb dressing
¼ cup unflavored yogurt
3 teaspoons fresh dill, finely chopped, divided
2 tablespoons horseradish sauce

Melt margarine over medium heat in large nonstick skillet. Add onion; cook and stir until tender, about 5 minutes. Add shrimp; cook and stir until shrimp are no longer gray and are fairly firm to the touch. Reduce heat to low. Stir in seafood seasoning, salt, pepper and wine; simmer 2 to 3 minutes, or until shrimp turn pink but are not overdone. Set aside. (For the best flavor, make this shrimp mixture ahead of time, cover and refrigerate until time to cook the pasta and assemble the salad.)

In large bowl, combine dressing, yogurt, 2 teaspoons dill and horseradish sauce. Add pasta; toss gently. Discard shrimp liquid. Add shrimp to pasta; mix lightly. Serve in "cups" of lettuce leaves garnished with red bell pepper strips, if desired. Sprinkle with remaining 1 teaspoon dill. *Makes 6 to 8 servings*

Favorite recipe from ***National Pasta Association***

"Crab" & Cucumber Noodle Salad

8 ounces vermicelli
3 green onions with tops
4 ounces imitation crabmeat, flaked
1 cucumber, halved, seeded and cut into julienne strips
2 tablespoons chopped fresh cilantro
2 tablespoons vegetable oil
2 tablespoons minced fresh ginger root
2 large cloves garlic, minced
3 tablespoons KIKKOMAN® Lite Soy Sauce
3 tablespoons distilled white vinegar
2 teaspoons sugar
4 teaspoons dark sesame *or* Oriental oil

Cook vermicelli according to package directions, omitting salt; drain. Rinse with cold water; drain thoroughly. Separate white parts of green onions from tops; chop whites. Cut tops into thin strips. Combine vermicelli, crabmeat, cucumber, cilantro and green onion tops in large bowl. Heat vegetable oil in small skillet over medium heat. Add whites of green onions, ginger and garlic; stir-fry 1 minute. Remove pan from heat; stir in lite soy sauce, vinegar, sugar and sesame oil until sugar dissolves. Pour over vermicelli mixture; toss to coat. Cover and refrigerate 1 hour, stirring occasionally.

Makes 6 servings

Rainbow Pasta Salad

Rainbow Pasta Salad

¼ cup mayonnaise
¼ cup French dressing
1 teaspoon finely chopped onion
8 ounces tri-color corkscrew pasta, cooked and drained
2 cans (4½ ounces *each*) medium shrimp, drained, *or* ½ pound cooked fresh shrimp, peeled and deveined
½ cup chopped walnuts, optional
2 tablespoons sliced pimiento-stuffed green olives

Combine mayonnaise, French dressing and onion in large bowl; mix well. Add remaining ingredients; mix lightly to coat. Garnish as desired.

Makes 4 servings

Favorite recipe from ***North Dakota Wheat Commission***

Picnic Perfect Pasta Salad

2 cups cooked spiral pasta
1 can (8 ounces) DOLE® Pineapple Chunks in Juice, undrained
2 tablespoons sesame oil
1 tablespoon honey
1 tablespoon soy sauce
1 tablespoon minced crystallized ginger
1 large clove garlic, minced
1 cup chopped cooked chicken*
2 tablespoons sliced DOLE® Green Onion with top
2 cups cooked DOLE® Broccoli florettes
⅓ cup DOLE® Red Bell Pepper strips
1 tablespoon sesame seeds, toasted

• Drain pineapple, reserving ⅓ cup juice for dressing.

• For dressing, in screw-top jar, combine ⅓ cup reserved juice, sesame oil, honey, soy sauce, ginger and garlic. Shake well.

• In large bowl, combine pineapple, pasta, chicken and onion. Add dressing; toss to coat. Cover; refrigerate at least 2 hours.

• Just before serving, add broccoli and red pepper; toss lightly. Sprinkle with sesame seeds. *Makes 4 servings*

Prep time: 20 minutes
Cook time: 10 minutes
Chill time: 2 hours

*Use deli chicken, if desired.

Pasta Chicken Salad with Snow Peas

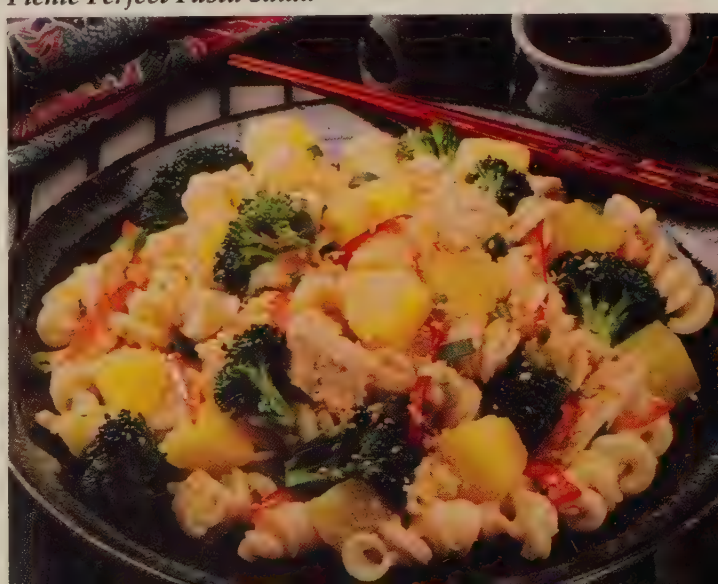
8 ounces Rotini, Spirals, Twists *or* your favorite medium pasta shape, cooked and drained
4 ounces pea pods
2 cups chopped cooked chicken *or* smoked turkey breast
⅓ cup reduced-calorie mayonnaise *or* salad dressing
1 tablespoon horseradish sauce, optional
2 teaspoons fresh lemon juice
3 green onions with tops, chopped
½ teaspoon dried tarragon leaves, crushed
Salt and freshly ground black pepper

Remove ends and strings from pea pods. Using kitchen shears, cut snow peas in half on the diagonal. Add to boiling water; let stand 2 minutes. Rinse in cold water; drain. Place pea pods, chicken, mayonnaise, horseradish sauce, lemon juice, onions and tarragon in large bowl; mix lightly. Add pasta; toss gently. Season with salt and pepper to taste. Cover and chill until serving time.

Makes 4 to 6 servings

Favorite recipe from ***National Pasta Association***

Picnic Perfect Pasta Salad



JONES® Ham Stir-Fry Pasta Salad

JONES® Ham Stir-Fry Pasta Salad

¾ pound JONES® Ham, cut into ½-inch cubes
6 ounces macaroni, cooked and drained
4 tablespoons vegetable oil, divided
4 cups shredded cabbage
1 red pepper, cut into thin strips
6 ounces pea pods, cut crosswise in half
2 cloves garlic, minced
½ teaspoon ground ginger
3 tablespoons soy sauce
3 tablespoons dry sherry
1 tablespoon cider vinegar
½ teaspoon hot pepper sauce

Heat 2 tablespoons oil in large skillet over medium heat. Add cabbage, red pepper and pea pods. Stir-fry 3 minutes; remove from skillet. Add remaining 2 tablespoons oil to skillet. Add garlic and ginger. Stir-fry 30 seconds. Add ham; stir-fry 3 minutes. Stir in soy sauce, sherry, vinegar and hot pepper sauce. Bring to a boil, stirring frequently. Reduce heat to low; simmer 1 minute. Remove from heat. Add pasta and vegetables; toss to coat. Chill.

Makes 6 servings

Taco Pasta Salad

1 pound Elbow Macaroni *or* your favorite medium pasta shape, cooked, drained and cooled
1 pound ground beef
1 package (1.5 ounces) taco seasoning mix
¾ cup water
1 avocado
2 tomatoes, chopped
1 medium onion, chopped
2 cups (8 ounces) shredded Cheddar cheese
1 cup pitted ripe olives, sliced, optional
1½ cups taco sauce *or* salsa
4 cups shredded lettuce
Crushed corn chips for topping

Brown meat in large skillet over medium-high heat; drain. Stir in taco seasoning mix and ¾ cup water. Bring to a boil. Reduce heat to low; simmer, uncovered, 10 minutes, stirring occasionally.

Peel and chop avocado. In large bowl, combine pasta, meat mixture, tomatoes, onion, cheese and olives. Add taco sauce; toss gently. Serve on bed of lettuce. Top with avocado and corn chips. Tastes great served hot, too!

Makes 6 servings

Favorite recipe from ***National Pasta Association***

Beef & Pasta Salad

3 cups CREAMETTE® Rotini, cooked and drained
2 tablespoons vegetable *or* olive oil
1 pound boneless stir-fry beef strips
2 teaspoons WYLER'S® or STEERO® Beef-Flavor Instant Bouillon, divided
1 cup Italian dressing
6 ounces Provolone cheese, cut into cubes
1 large green pepper, cut into strips
1 cup cherry tomato halves
½ cup sliced pitted ripe olives
Grated Parmesan cheese, optional

In large skillet, heat oil over medium-high heat. Add beef and 1 teaspoon bouillon; cook and stir until beef is browned. In large bowl, combine beef, rotini, dressing and remaining 1 teaspoon bouillon; let stand 15 minutes. Add Provolone, green pepper, tomatoes and olives; mix well. Cover; chill. Sprinkle with Parmesan cheese just before serving, if desired. Refrigerate leftovers. *Makes 4 servings*

Mustardy VEG-ALL® Pasta Salad

8 ounces rotini, cooked and drained
1 can (16 ounces) VEG-ALL® Mixed Vegetables, drained
½ cup sliced pitted ripe olives
½ cup chopped red onion
¼ cup (1 ounce) grated Parmesan cheese
½ cup prepared Dijon-style oil and vinegar dressing

Combine first 5 ingredients in large bowl. Add dressing; toss to coat. Refrigerate several hours before serving. (Leftover chopped cooked ham, chicken or turkey can also be added for a main-dish salad.) *Makes 6 to 8 servings*

Couscous Salad

Add variety to your menu with this North African staple.

½ cup reduced-calorie mayonnaise
½ cup plain *or* lemon nonfat yogurt
1½ tablespoons Dijon-style mustard
1½ cups water
1 cup couscous
1 cup finely chopped roasted turkey breast, optional
3 tablespoons finely chopped red onion
½ cup chopped red pepper
3 tablespoons chopped fresh parsley
1 teaspoon LAWRY'S® Garlic Salt
⅓ cup pine nuts *or* slivered almonds

In small bowl, combine mayonnaise, yogurt and mustard; chill. In medium saucepan, bring 1½ cups water to a boil. Add couscous; remove from heat. Cover and let stand 10 minutes or until water is absorbed. Combine all ingredients; mix well. Refrigerate until ready to serve. *Makes 8 servings*

Presentation: Serve in halved, hollowed bell peppers or on lettuce-lined plates.

Beef & Pasta Salad

PASTA TOPPERS

Chunky Pasta Sauce with Meat

6 ounces ground beef
6 ounces mild *or* hot Italian sausage, sliced
½ medium onion, coarsley chopped
1 clove garlic, minced
2 cans (14½ ounces *each*) DEL MONTE® Chunky Pasta Style Tomatoes
1 can (8 ounces) DEL MONTE® Tomato Sauce
¼ cup red wine, optional
Hot cooked pasta
Grated Parmesan cheese

In large saucepan, brown beef and sausage over medium-high heat; drain all but 1 tablespoon drippings. Add onion and garlic; cook and stir until tender. Add tomatoes, tomato sauce and wine. Reduce heat to low; simmer, uncovered, 15 minutes, stirring frequently. Serve over hot pasta; sprinkle with Parmesan cheese.

Makes 4 cups sauce

Variation: Serve sauce over vegetables, omelets or frittatas.

Bell Pepper and Mushroom Pasta Sauce

1 tablespoon WESSON® Vegetable Oil
2 cups julienne-cut green peppers
1 cup chopped onion
1 teaspoon minced fresh garlic
1 can (15 ounces) HUNT'S® Tomato Sauce
1 can (14½ ounces) HUNT'S® Whole Tomatoes, cut up, undrained
1 can (4 ounces) sliced mushrooms, drained
1 teaspoon dried basil leaves, crushed
½ teaspoon dried oregano leaves, crushed
¼ teaspoon black pepper
2 tablespoons grated Parmesan cheese
4 cups mostaccioli, cooked and drained

In medium saucepan, heat oil over medium-high heat. Add green peppers, onion and garlic; cook and stir until crisp-tender. Add all remaining ingredients *except* Parmesan cheese and mostaccioli. Reduce heat to medium. Simmer, uncovered, 20 minutes. Stir in Parmesan cheese; serve over hot mostaccioli. *Makes 4 to 6 servings*

Chunky Pasta Sauce with Meat

Tomato Caper Sauce

Tomato Caper Sauce

3 tablespoons olive oil
2 cloves garlic, crushed
1 can (28 ounces) CONTADINA® Whole Peeled Tomatoes, cut up, undrained
½ cup rinsed capers
¼ cup chopped fresh cilantro
1 tablespoon chopped fresh basil leaves
1 tablespoon chopped fresh thyme leaves
Dash pepper
1 pound rigatoni, cooked and drained

Heat oil in medium saucepan over medium-high heat. Add garlic; cook and stir 1 to 2 minutes or until lightly browned. Add tomatoes and capers. Reduce heat to low; simmer, uncovered, 15 to 20 minutes. Stir in cilantro, basil, thyme and pepper; simmer an additional 5 minutes. Serve over hot pasta. *Makes 8 servings*

Microwave: Combine oil and garlic in 2-quart microwave-safe dish. Microwave on HIGH 3 minutes. Add tomatoes and capers. Microwave 8 minutes, stirring after 4 minutes. Stir in cilantro, basil, thyme and pepper. Microwave 1 minute. Serve as directed.

Classic No-Cook Tomato Sauce

Enough for one pound of your favorite pasta shape.

8 fresh ripe tomatoes, chopped, undrained
1¼ cups coarsely chopped fresh basil leaves
4 cloves garlic, minced
¼ cup vegetable oil
Salt and freshly ground black pepper

Combine tomatoes and basil in medium bowl. Add combined garlic and oil; mix lightly. Season with salt and pepper to taste. Serve immediately over hot cooked pasta. Sprinkle with grated Parmesan cheese, if desired.

Makes 4 to 6 servings

Favorite recipe from ***National Pasta Association***

White Clam Sauce

¼ cup olive oil
2 cloves garlic, minced
2 cans (6½ ounces *each*) DOXSEE® or SNOW'S® Minced *or* Chopped Clams, drained, reserving liquid
1 bottle (8 ounces) DOXSEE® or SNOW'S® Clam Juice
1 tablespoon chopped fresh parsley
¼ teaspoon dried basil leaves, crushed
Dash pepper

In medium saucepan, heat oil over medium-high heat. Add garlic; cook and stir until lightly browned. Stir in reserved clam liquid, clam juice, parsley, basil and pepper. Bring to a boil. Reduce heat to low; simmer 5 minutes. Add clams; heat thoroughly. Serve over hot cooked CREAMETTE® Linguine with grated Parmesan cheese. Refrigerate leftovers.

Makes about 2½ cups sauce

Turkey Eggplant Sauce for Pasta

Eggplant adds both flavor and texture to this unique sauce.

2 teaspoons olive *or* vegetable oil
1½ cups cubed eggplant
½ cup chopped onion
¾ teaspoon LAWRY'S® Garlic Powder with Parsley
1 pound ground turkey
1 can (28 ounces) whole tomatoes, cut up, undrained
1 package (1.5 ounces) LAWRY'S® Original Style Spaghetti Sauce Spices & Seasonings
¾ teaspoon dried rosemary leaves, crushed

In large skillet, heat oil over medium-high heat. Add eggplant, onion and Garlic Powder with Parsley; cook 10 to 12 minutes or until eggplant and onion are tender, stirring frequently. Add turkey; cook 2 to 3 minutes or until no longer pink, stirring occasionally. Add remaining ingredients. Bring to a boil; reduce heat to low. Simmer, uncovered, 10 to 15 minutes. *Makes 4 cups*

Presentation: Serve over hot cooked egg noodles.

Hint: Crumbled sausage can be substituted for turkey.

POLLY-O® Tomato Sauce with Mushrooms

¼ cup olive oil
1 small onion, chopped
1 clove garlic, minced
2 cups sliced fresh mushrooms
1 cup water
1 can (7 ounces) tomato paste
½ can (14 ounces) crushed tomatoes
1 teaspoon dried basil leaves, crushed
Salt and pepper

1. In medium saucepan, heat oil over medium-high heat. Add onion and garlic; cook and stir until tender. Add mushrooms; cook and stir 2 minutes.

2. Gradually add water to tomato paste in small bowl, stirring until well blended. Add to mushroom mixture with tomatoes and basil. Reduce heat to low. Simmer 1 hour, stirring occasionally. Season with salt and pepper to taste.

Makes 3 cups

Favorite recipe from ***Pollio Dairy Products Corporation***

Garden Vegetable Sauce for Pasta

2 tablespoons vegetable oil
1 clove garlic, minced
2 medium zucchini, cut into bite-size chunks (about 3½ cups)
1½ cups sliced fresh mushrooms
2 medium tomatoes, coarsely chopped
1 cup HEINZ® Chili Sauce
2 tablespoons chopped fresh parsley
½ teaspoon dried oregano leaves, crushed
¼ teaspoon dried basil leaves, crushed
¼ teaspoon salt
Dash pepper
Hot cooked linguine *or* spaghetti
Grated Parmesan cheese

In large skillet, heat oil over medium-high heat. Add garlic; cook and stir 1 to 2 minutes or until lightly browned. Add zucchini and mushrooms; cook and stir 4 to 5 minutes or until tender. Stir in tomatoes, chili sauce, parsley, oregano, basil, salt and pepper. Reduce heat to low. Simmer, uncovered, 10 to 15 minutes or until sauce is desired consistency, stirring occasionally. Serve over hot pasta; sprinkle with Parmesan cheese.

Makes about 4 cups sauce

Bolognese Sauce

1 slice prosciutto (about 1 ounce)
1 parsley sprig
1 medium onion
1 celery stalk
1 medium carrot
2 tablespoons sweet butter
3 tablespoons olive oil
1 pound mixture of chopped beef, veal and pork
¼ teaspoon sage
¼ cup dry white wine
3 tablespoons tomato paste
2 cups chicken *or* beef broth
½ cup cream
Salt and pepper

1. Chop prosciutto, parsley and all vegetables together. Mixture should be very fine. (This is done best in a food processor.)

2. Melt butter with oil in medium saucepan over medium-high heat. Add chopped vegetable mixture; cook and stir until tender, about 2 minutes.

3. Add meat mixture; cook until meat is no longer pink in center. Stir in sage and wine. Reduce heat to low; simmer, uncovered, until wine evaporates, stirring occasionally.

4. Stir in tomato paste and broth; cover. Bring to a boil over medium-high heat. Reduce heat to low; simmer 1 hour, stirring occasionally.

5. Remove sauce from heat. Stir in cream. Season with salt and pepper to taste. *Makes 2½ cups*

Note: This sauce can be prepared in advance and gently reheated. It can also be frozen. In either case, do not add the cream until ready to serve.

Favorite recipe from ***Pollio Dairy Products***

Sweety Meaty Sauce for Ziti

2 tablespoons CHEF PAUL PRUDHOMME'S Poultry Magic®, divided
1 pound ground turkey
2 tablespoons olive oil
2 tablespoons margarine
1 cup chopped onion
1 cup chopped green pepper
2 cups canned crushed tomatoes
1 cup tomato puree
¾ cup finely chopped carrots
1½ cups chicken stock *or* water, divided
1 tablespoon granulated sugar
½ teaspoon salt
1 tablespoon dark brown sugar, optional
12 ounces ziti pasta, cooked and drained

Mix 1 tablespoon plus 2 teaspoons Poultry Magic® with turkey, working it in well with your hands; set aside.

Heat oil and margarine in 3½-quart saucepan over medium-high heat 1 minute or until margarine has melted and mixture begins to sizzle. Add turkey; cook, stirring occasionally to separate chunks, until turkey is no longer pink, about 6 minutes. Add onion and green pepper; cook and stir 3 to 4 minutes or until tender. Add the remaining 1 teaspoon Poultry Magic®, tomatoes, tomato puree, carrots, ½ cup stock, granulated sugar and salt; mix well. (If you like a sweeter sauce, add the brown sugar.) Cook, stirring occasionally, 3 to 4 minutes or until mixture comes to a boil. Reduce heat to low; cover. Simmer 30 minutes, stirring occasionally. Stir in remaining 1 cup stock; cover. Simmer an additional 20 minutes or until sauce has thickened and has changed from bright red to dark red in color, stirring occasionally. Remove from heat. Serve over hot pasta.

Makes 4 servings

Zesty Artichoke Basil Sauce

Zesty Artichoke Basil Sauce

1 jar (6 ounces) marinated artichoke hearts, drained, reserving marinade
1 cup chopped onion
1 large clove garlic, minced
1 can (14½ ounces) CONTADINA® Whole Peeled Tomatoes, cut up, undrained
1 can (6 ounces) CONTADINA® Tomato Paste
1 cup water
2 tablespoons chopped fresh basil leaves
½ teaspoon salt

In medium saucepan, cook and stir onion and garlic in reserved marinade over medium heat 2 to 3 minutes or until tender. Chop artichoke hearts; add to saucepan with tomatoes, tomato paste, water, basil and salt. Bring to a boil; reduce heat to low. Simmer, uncovered, 20 minutes, stirring occasionally. *Makes 4 cups*

Savory Caper and Olive Sauce: Omit artichoke hearts and basil. In medium saucepan, cook and stir onion and garlic in 2 tablespoons olive oil over medium heat 2 to 3 minutes. Add ¾ cup sliced and quartered zucchini, tomatoes, tomato paste, water, salt, 1 can (2¼ ounces) drained sliced pitted ripe olives and 2 tablespoons drained capers. Continue as directed.

Microwave Marinara Sauce

½ cup chopped onion
2 cloves garlic, minced
2 tablespoons olive oil
1 can (14½ ounces) CONTADINA® Whole Peeled Tomatoes, cut up, undrained
1 can (8 ounces) CONTADINA® Tomato Sauce
½ teaspoon salt
½ teaspoon dried basil leaves, crushed
½ teaspoon dried oregano leaves, crushed
Hot cooked pasta (tortellini, ravioli, spaghetti, fusilli, linguine, twists, fettuccine, gnochi *or* small shells)

In 2-quart microwave-safe dish, combine onion, garlic and oil. Microwave on HIGH (100%) power 3 minutes or until onion is tender. Stir in tomatoes, tomato sauce, salt, basil and oregano. Microwave on HIGH power 7 to 8 minutes, stirring occasionally. Serve over hot pasta.

Makes about 2 cups sauce

Conventional: In medium saucepan, heat oil over medium-high heat. Add onion and garlic; cook and stir until onion is tender. Stir in tomatoes, tomato sauce, salt, basil and oregano. Bring to a boil; reduce heat to low. Simmer 15 minutes, stirring occasionally. Serve as directed.

Seafood Sauce for Pasta

1 tablespoon vegetable oil
1 small green pepper, coarsely chopped
1 small onion, coarsely chopped
1 clove garlic, minced
2 medium tomatoes, peeled, coarsely chopped
1 cup HEINZ® Seafood Cocktail Sauce
½ cup bottled clam juice
½ teaspoon dried basil leaves, crushed
¼ teaspoon dried thyme leaves, crushed
¼ teaspoon black pepper
1 pound scallops, peeled and deveined shrimp *or* cubed fish
Hot cooked linguine *or* fettuccine

Heat oil in medium saucepan over medium-high heat. Add green pepper, onion and garlic; cook and stir until crisp-tender. Add all remaining ingredients *except* scallops and pasta. Reduce heat to low; simmer, uncovered, 15 minutes, stirring occasionally. Add scallops; cook 3 to 4 minutes or until scallops are tender. Serve over hot pasta.

Makes about 4½ cups sauce

Microwave Marinara Sauce

First-Class Pasta Sauce

1 pound lean ground beef
1 cup chopped onion
1 large clove garlic, minced
1 can (28 ounces) CONTADINA® Whole Peeled Tomatoes, cut up, undrained
2 cans (6 ounces *each*) CONTADINA® Tomato Paste
1 cup water
1 cup sliced fresh mushrooms
1 bay leaf
1 teaspoon dried oregano leaves, crushed
½ teaspoon dried basil leaves, crushed
1 teaspoon salt
⅛ teaspoon pepper
1 pound pasta, cooked and drained
½ cup (2 ounces) grated Parmesan cheese

Brown ground beef with onion and garlic over medium-high heat in large saucepan; drain. Add tomatoes, tomato paste, water, mushrooms, bay leaf, oregano, basil, salt and pepper. Bring to a boil. Reduce heat to low. Simmer, uncovered, 30 minutes, stirring occasionally. Remove bay leaf. Serve over hot cooked pasta. Sprinkle with Parmesan cheese. *Makes 8 servings*

Microwave: Crumble meat into 3-quart microwave-safe dish. Add onion and garlic. Microwave on HIGH 4 to 6 minutes or until meat is no longer pink, stirring occasionally; drain. Add tomatoes, tomato paste, water, mushrooms, bay leaf, oregano, basil, salt and pepper. Microwave on HIGH 8 minutes, stirring after 4 minutes. Remove bay leaf. Serve as directed.

Southwestern Pasta Sauce

Southwestern Pasta Sauce

¼ cup olive oil
2 medium onions, sliced
1 clove garlic, minced
1 can (28 ounces) tomatoes, coarsely chopped, undrained
2 to 3 tablespoons chopped fresh cilantro
¾ teaspoon TABASCO® pepper sauce
¼ teaspoon sugar
¼ teaspoon salt
12 ounces angel hair pasta, cooked and drained
Grated Parmesan cheese, optional

Heat oil over medium-high heat in large, heavy non-aluminum saucepan. Add onions and garlic; cook and stir 10 to 12 minutes or until onions are tender. Add tomatoes, cilantro, TABASCO® sauce, sugar and salt; bring to a boil. Reduce heat to low; simmer, uncovered, 30 minutes or until slightly thickened, stirring occasionally. Place hot pasta on heated serving platter; top with sauce. Sprinkle with Parmesan cheese.

Makes 4 servings

Italian Spaghetti Sauce

1 package (12 ounces) JONES® Hot Roll Sausage
1 medium onion, finely chopped
2 cloves garlic, minced
1 can (6 ounces) tomato paste
1 cup water
1 can (16 ounces) pear-shaped tomatoes, cut up, undrained
1 can (8 ounces) tomato sauce
2 bay leaves
½ teaspoon sugar

Brown sausage in large skillet over medium-high heat, stirring occasionally to separate sausage; drain. Add onion and garlic; cook and stir until tender. Add tomato paste; mix well. Stir in water. Reduce heat to low; simmer 10 minutes, stirring occasionally.

In medium or large saucepan, heat tomatoes over medium heat. Stir in sausage mixture, tomato sauce, bay leaves and sugar. Reduce heat to low; simmer 1 to 2 hours or to desired consistency. Remove bay leaves just before serving. *Makes 4 servings*

Homemade Tomato Sauce with Pasta

½ cup WISH-BONE® Robusto Italian Dressing*
½ cup chopped onion
1 can (28 ounces) whole plum tomatoes, cut up, undrained
3 tablespoons chopped fresh basil leaves
8 ounces pasta, cooked and drained
Grated Parmesan cheese

In large skillet, heat robusto Italian dressing over medium heat. Add onion; cook and stir 3 minutes or until tender. Add tomatoes. Reduce heat to low; simmer 10 minutes or until sauce is thickened, stirring occasionally. Stir in basil. Serve over hot pasta; sprinkle with cheese.

Makes 4 side-dish or 2 main-dish servings

*Also terrific with WISH-BONE® Italian, Blended Italian *or* Lite Italian Dressing.

Variation: Substitute 2 teaspoons dried basil leaves, crushed, for 3 tablespoons fresh basil leaves.

Microwave: In 2-quart microwave-safe casserole, combine robusto Italian dressing and onion. Microwave, uncovered, on HIGH (Full Power) 3 minutes or until onion is tender. Add tomatoes; microwave on HIGH 20 minutes or until thickened, stirring occasionally; stir in basil. Serve as directed.

Clam Spaghetti Sauce

3 tablespoons CRISCO® Shortening
¼ cup chopped celery
¼ cup chopped onion
1 jar (48 ounces) spaghetti sauce
2 cans (6½ ounces *each*) minced clams, drained

1. Melt CRISCO® in large saucepan over medium-high heat. Add celery and onion; cook and stir until tender, about 4 minutes.

2. Stir in spaghetti sauce and clams; heat thoroughly, stirring occasionally. Serve over hot cooked spaghetti.

Makes 1½ quarts sauce

HUNT'S® Homemade Spaghetti Sauce Made Easy

HUNT'S® Homemade Spaghetti Sauce Made Easy

- ½ pound ground beef
- ¼ cup chopped onion
- 1½ cups water
- 1 can (6 ounces) HUNT'S® Tomato Paste
- 1 teaspoon sugar
- ¾ teaspoon salt
- ¾ teaspoon dried basil leaves, crushed
- ½ teaspoon dried oregano leaves, crushed
- ½ teaspoon garlic powder
- ¼ teaspoon pepper

In medium saucepan, brown meat with onion over medium-high heat; drain. Stir in all remaining ingredients. Reduce heat to low; cover. Simmer 20 minutes, stirring occasionally. *Makes 2 cups*

White Cheese Sauce

This simple light sauce goes well with tortellini and ravioli.

- 2 cups part-skim POLLY-O® Ricotta Cheese
- ¼ cup plain unflavored yogurt
- ¼ cup (1 ounce) grated Parmesan cheese
- Dash white pepper
- 6 fresh basil *or* tarragon leaves, chopped
- 1 clove garlic, minced, optional

Combine all ingredients in medium saucepan; beat until smooth and creamy. Stir over medium heat until thoroughly heated. Serve over hot cooked pasta. *Makes 2½ cups sauce*

Peppery Pasta Toss

- 1 cup FLEISCHMANN'S® Extra Light Margarine
- 1 tablespoon dry sherry
- 2 cloves garlic, minced
- ½ teaspoon dried oregano leaves, crushed
- ½ teaspoon dried basil leaves, crushed
- ¼ teaspoon black pepper
- ¼ teaspoon crushed red pepper
- Hot cooked pasta

In small saucepan, melt margarine over medium heat. Stir in sherry, garlic, oregano, basil, black pepper and red pepper. Bring mixture to a boil. Reduce heat to low; simmer 10 minutes, stirring occasionally. Serve over hot pasta.

Makes ¾ cup sauce

LUSCIOUS LASAGNAS

Easy Family Lasagna

½ pound bulk Italian sausage *or* ground turkey
½ cup chopped onion
1 can (28 ounces) PROGRESSO® Peeled Tomatoes Italian Style, cut up, undrained
1 jar (14 ounces) PROGRESSO® Spaghetti Sauce
2 teaspoons Italian seasoning
9 lasagna noodles, uncooked
1 container (15 ounces) ricotta cheese
3 cups (12 ounces) shredded mozzarella cheese
¼ cup (1 ounce) PROGRESSO® Grated Parmesan Cheese

1. In medium skillet, brown sausage and onion; drain.

2. Stir in tomatoes, spaghetti sauce and Italian seasoning.

3. In lightly greased 12×8-inch baking dish, layer ⅓ *each* of the *uncooked* lasagna noodles, ricotta cheese, meat mixture, mozzarella cheese and Parmesan cheese; repeat layers twice. Cover.

4. Refrigerate at least 8 hours or up to 24 hours.

5. When ready to bake, remove cover; place in cold oven. Turn oven on to 350°F. Bake 45 to 50 minutes or until bubbly. Let stand 15 minutes before cutting to serve. *Makes 8 servings*

Prep time: 20 minutes
Chilling/cooling time: 8 hours
Baking time: 50 minutes

Variations:
Stir 1 package (10 ounces) frozen chopped spinach, thawed and well drained, into the ricotta cheese.

To prepare and bake lasagna immediately, cook lasagna noodles according to package directions. Prepare recipe as directed, *except* drain tomatoes before chopping, discarding liquid. Bake in preheated 350°F oven 35 minutes.

Microwave: Crumble sausage into a medium microwave-safe bowl; cover. Microwave on HIGH (100% power) 4 minutes, stirring and breaking sausage into small pieces after 2 minutes. Stir in onion. Microwave on HIGH 2 minutes; drain. Break up any remaining large pieces of sausage. Continue as directed in Steps 2 through 4, *except* drain tomatoes and use 12×8-inch microwave-safe baking dish; cover with plastic wrap. When ready to microwave, cut a few slits in center of plastic wrap to vent. Microwave on HIGH 10 minutes, rotating dish after 5 minutes. Microwave on MEDIUM (50% power) 25 minutes, rotating dish every 5 minutes. Let stand 5 minutes before cutting to serve.

Lasagna Deliciousa

½ (1-pound) package CREAMETTE® Lasagna
1 pound bulk Italian sausage
½ pound ground beef
1 cup chopped onion
2 cloves garlic, minced
1 can (28 ounces) tomatoes, cut up, undrained
2 cans (6 ounces *each*) tomato paste
2 teaspoons sugar
1½ teaspoons salt, divided
1½ teaspoons dried basil leaves, crushed
¼ teaspoon fennel seeds
¼ teaspoon pepper
1 egg, slightly beaten
1 container (15 ounces) ricotta cheese
1 tablespoon dried parsley flakes
1 cup sliced pitted ripe olives
4 cups (1 pound) shredded mozzarella cheese
¾ cup (3 ounces) grated Parmesan cheese

Prepare Creamette® lasagna according to package directions; drain. Brown sausage and ground beef with onion and garlic in large skillet over medium-high heat; drain. Stir in tomatoes, tomato paste, sugar, 1 teaspoon salt, basil, fennel seeds and pepper. Bring to a boil over high heat. Reduce heat to low. Simmer, uncovered, 20 minutes, stirring occasionally.

In small bowl, blend egg, ricotta, parsley and remaining ½ teaspoon salt. Spoon 1½ cups meat sauce into 13×9-inch baking dish. Cover with layers of ⅓ *each* of the noodles, remaining meat sauce, ricotta mixture, olives, mozzarella cheese and Parmesan cheese; repeat layers twice. Cover with foil. Bake at 375°F, 25 minutes. Uncover. Continue baking 20 minutes or until heated through. Let stand 10 minutes before cutting to serve. Refrigerate leftovers.

Makes 8 to 10 servings

Tuna Lasagna

2 tablespoons vegetable oil
1 cup chopped zucchini
1 cup sliced fresh mushrooms
½ cup sliced green onions with tops
1 clove garlic, minced
1 can (12½ ounces) STARKIST® Tuna, drained and broken into chunks
1½ cups spaghetti sauce
½ teaspoon dried thyme *or* basil leaves, crushed
½ teaspoon dried oregano leaves, crushed
1 large egg, slightly beaten
1½ cups lowfat cottage cheese
6 lasagna noodles, cooked and drained
3 slices low-fat mozzarella cheese, cut into ½-inch strips
2 tablespoons grated Parmesan *or* Romano cheese
2 tablespoons chopped fresh parsley

In large skillet, heat oil over medium-high heat. Add zucchini, mushrooms, onions and garlic; cook and stir 3 minutes or until crisp-tender. Stir in tuna, spaghetti sauce and herbs; bring to a boil. Remove from heat.

Preheat oven to 375°F. In small bowl, combine egg and cottage cheese. Spray 12×8-inch baking dish with aerosol shortening. Spread ½ cup tuna mixture onto bottom of dish. Place 3 lasagna noodles over tuna mixture; cover with layers of ½ *each* of the cottage cheese mixture, remaining tuna mixture and mozzarella cheese. Repeat layers of noodles, cottage cheese mixture, tuna mixture and mozzarella cheese. Sprinkle with Parmesan cheese; cover with foil. Bake 30 minutes; uncover. Continue baking 10 minutes or until sauce is bubbly and lasagna is heated through. Sprinkle with parsley. Let stand 10 minutes before cutting to serve.

Makes 4 to 6 servings

Prep time: 40 minutes

Lasagna Verde
(Green Lasagna)

Sauce:

- ¼ cup olive oil
- 2 cloves garlic, minced
- 2 cans (28 ounces *each*) Italian peeled tomatoes, cut up, drained
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ cup chopped fresh basil leaves

Filling:

- 1 pound spinach lasagna noodles, cooked and drained
- 2 eggs, slightly beaten
- 3 cups POLLY-O® Ricotta Cheese
- 1 package (16 ounces) POLLY-O® Mozzarella Cheese, shredded
- ½ cup freshly grated Parmesan cheese

In medium saucepan, heat oil over medium heat. Add garlic; cook and stir until lightly browned. Stir in tomatoes, salt and pepper. Bring to a boil. Reduce heat to low; simmer, uncovered, 1 hour or until thickened, stirring occasionally. Stir in basil; cool to room temperature.

In medium bowl, combine eggs and ricotta cheese. Into 13×9-inch baking dish, pour a thin layer of sauce; cover with a layer of ¼ of the noodles. Top with layers of ¼ of the remaining sauce, 1 cup ricotta mixture and 1 cup mozzarella; sprinkle with 2 tablespoons Parmesan cheese. Repeat layers of noodles, sauce, ricotta mixture, mozzarella and Parmesan cheeses twice. Top with remaining noodles, sauce, mozzarella and Parmesan cheeses. (Recipe can be made ahead to this point. Cover with plastic wrap and refrigerate several hours or overnight.)

Preheat oven to 375°F. Bake lasagna 45 to 60 minutes or until hot and bubbly. Let stand 10 minutes before cutting to serve. *Makes 8 servings*

Variation: Substitute 2 teaspoons dried basil leaves, crushed, *and* 2 tablespoons chopped fresh parsley for fresh basil.

Lasagna Italiano

Lasagna Italiano

- 1½ pounds ground beef
- ½ cup chopped onion
- 1 can (14 ounces) tomatoes, cut up, undrained
- 1 can (6 ounces) tomato paste
- ⅓ cup cold water
- 1 clove garlic, minced
- 1 teaspoon dried oregano leaves, crushed
- ¼ teaspoon pepper
- 6 ounces lasagna noodles, cooked and drained
- 2 packages (6 ounces *each*) 100% Natural KRAFT® Low Moisture Part-Skim Mozzarella Cheese Slices
- ½ pound VELVEETA® Pasteurized Process Cheese Spread, thinly sliced
- ½ cup (2 ounces) KRAFT® 100% Grated Parmesan Cheese

Heat oven to 350°F. Brown meat with onions in large skillet; drain. Stir in tomatoes, tomato paste, water, garlic and seasonings. Cover; simmer 30 minutes, stirring occasionally. In 12×8-inch baking dish, layer ½ *each* of the noodles, meat sauce, mozzarella, process cheese spread and parmesan; repeat layers. Bake 30 minutes. Let stand 10 minutes. *Makes 6 to 8 servings*

Prep time: 40 minutes
Baking time: 30 minutes plus standing

Luscious Vegetarian Lasagna

8 ounces lasagna noodles, cooked and drained
1 can (14½ ounces) tomatoes, cut up, undrained
1 can (12 ounces) tomato sauce
1 teaspoon dried oregano leaves, crushed
1 teaspoon dried basil leaves, crushed
Dash black pepper
2 tablespoons olive oil
1 large onion, chopped
1½ teaspoons minced fresh garlic
2 small zucchini, chopped
8 ounces mushrooms, sliced
1 large carrot, chopped
1 green pepper, chopped
1 cup (4 ounces) shredded mozzarella cheese
2 cups cottage cheese
1 cup (4 ounces) grated Parmesan *or* Romano cheese

Preheat oven to 350°F. Combine tomatoes, tomato sauce, oregano, basil and black pepper in medium saucepan. Bring to a boil over medium-high heat. Reduce heat to low; simmer 10 to 15 minutes, until slightly thickened, stirring occasionally. Set aside. Heat oil in large skillet over medium-high heat. Add onion and garlic; cook and stir until crisp-tender. Add zucchini, mushrooms, carrot and green pepper. Cook and stir until vegetables are tender, 5 to 10 minutes. Add vegetables to tomato mixture; simmer 15 minutes, stirring occasionally. Combine mozzarella, cottage and Parmesan cheeses in large bowl; mix well.

Spoon about 1 cup sauce into 12×8-inch baking dish. Cover with layers of ½ *each* of the noodles, cheese mixture and remaining sauce; repeat layers of noodles, cheese mixture and sauce. Bake 30 to 45 minutes or until hot and bubbly. Let stand 10 minutes before cutting to serve. Garnish with fresh parsley sprigs, if desired.

Makes 6 to 8 servings

Variation: Substitute your favorite vegetables for the ones listed.

Favorite recipe from ***North Dakota Dairy Promotion Commission***

Turkey Lasagna

1½ cups (½ to ¾ pound) chopped cooked BUTTERBALL® Turkey
1 egg, slightly beaten
1¼ cups ricotta cheese
⅔ cup (about 3 ounces) grated Parmesan cheese, divided
2 tablespoons dried parsley flakes
½ teaspoon pepper
1 jar (15½ ounces) spaghetti sauce
2 teaspoons dried oregano leaves, crushed
6 lasagna noodles, cooked and drained
1½ cups (6 ounces) shredded mozzarella cheese, divided

Preheat oven to 350°F. Combine egg, ricotta cheese, turkey, ¼ cup Parmesan cheese, parsley and pepper in medium bowl. Combine spaghetti sauce and oregano in separate bowl. Trim lasagna noodles to 9-inch lengths.

Place 3 lasagna noodles on bottom of 9-inch square baking dish; cover with layers of ½ of the turkey mixture, 2 tablespoons Parmesan cheese and ½ cup mozzarella cheese. Top with 1 cup spaghetti sauce (sauce will not cover cheese completely). Repeat layers of noodles, turkey mixture, Parmesan cheese, mozzarella cheese and sauce. Sprinkle with remaining Parmesan and mozzarella cheeses. Bake, uncovered, 35 to 40 minutes or until hot and bubbly. Let stand 10 to 15 minutes before cutting to serve. *Makes 6 servings*

Lasagna Florentine

2 tablespoons olive oil
¾ cup chopped onion
2 cloves garlic, minced
2 jars (26 ounces *each*) CLASSICO® Pasta Sauce, any flavor
2 eggs, slightly beaten
1 container (15 or 16 ounces) ricotta cheese
1 package (10 ounces) frozen chopped spinach, thawed and well drained
1 pound mozzarella cheese, shredded, divided
½ cup (2 ounces) grated Parmesan cheese
1 package (1 pound) CREAMETTE® Lasagna, cooked as package directs, drained
Chopped fresh parsley

Preheat oven to 350°F. In large saucepan, heat oil over medium-high heat. Add onion and garlic; cook and stir until tender. Stir in pasta sauce. Reduce heat to low; simmer, uncovered, 15 minutes, stirring occasionally. Meanwhile, in medium bowl, combine eggs, ricotta, spinach, ½ cup mozzarella cheese and Parmesan cheese; mix well.

Lasagna Florentine

Into 13×9-inch baking dish, pour 2 cups sauce; cover with layers of ½ *each* of the noodles and remaining sauce; cover with spinach mixture and ½ of the remaining mozzarella. Top with remaining noodles and sauce; cover. Bake 45 minutes or until hot and bubbly. Uncover; sprinkle with remaining mozzarella and parsley. Continue baking 15 minutes. Let stand 15 minutes before cutting to serve. Refrigerate leftovers.

Makes 12 to 15 servings

Double Cheese Lasagna

1 pound lasagna noodles, cooked and drained
3 eggs, slightly beaten
1 container (2 pounds) POLLY-O® Ricotta Cheese
1 teaspoon dried oregano leaves, crushed
1 teaspoon dried basil leaves, crushed
2 packages (16 ounces *each*) POLLY-O® Mozzarella Cheese, divided
3 cups marinara sauce
¼ cup (1 ounce) POLLY-O® Grated Parmesan Cheese

In medium bowl, combine eggs, ricotta cheese, oregano and basil. Reserve 4 ounces (¼ of one package) of mozzarella; shred for topping. Cut remaining mozzarella into ¼-inch slices.

Preheat oven to 350°F. Into 13×9-inch baking dish, pour a thin layer of marinara sauce; top with ⅓ of the noodles. Cover with layers of ½ *each* of the ricotta mixture and sliced mozzarella; top with ½ cup sauce. Repeat layers of noodles, ricotta mixture, sliced mozzarella and sauce; cover with remaining noodles and sauce. Sprinkle with Parmesan and shredded mozzarella. Bake 40 minutes or until hot and bubbly. Let stand 10 minutes before cutting to serve. *Makes 8 servings*

Lasagna with White and Red Sauce

Lasagna with White and Red Sauce

Béchamel Sauce (recipe follows)
2 to 3 tablespoons vegetable oil
½ medium onion, sliced
1 clove garlic, minced
1 pound lean ground beef
1 can (28 ounces) crushed tomatoes *or* 1 can (28 ounces) whole tomatoes, cut up, undrained
½ cup thinly sliced celery
½ cup thinly sliced carrot
1 teaspoon dried basil leaves, crushed
1 package (1 pound) lasagna noodles, cooked and drained
6 ounces BEL PAESE® cheese,* thinly sliced
6 hard-cooked eggs, sliced, optional
2 tablespoons butter *or* margarine, cut into small pieces
1 cup (about 2 ounces) freshly grated Parmigiano-Reggiano *or* Grana Padano cheese

Preheat oven to 350°F. Prepare Béchamel Sauce; set aside. Heat oil in Dutch oven over medium-high heat. Add onion and garlic; cook and stir until tender. Add ground beef; cook until no longer pink, stirring occasionally to separate meat. Add tomatoes, celery, carrot and basil. Reduce heat to low; cover. Simmer 45 minutes, stirring occasionally. Remove cover; simmer an additional 15 minutes.

Arrange ⅓ of the lasagna noodles on bottom of greased 13×9-inch baking dish. Cover with layers of ½ *each* of the BEL PAESE® and eggs; top with meat sauce. Repeat layers of noodles, remaining BEL PAESE® and eggs; cover with layers of Béchamel Sauce and remaining noodles. Dot with butter. Sprinkle with Parmigiano-Reggiano. Bake 30 to 40 minutes or until heated through. Let stand 10 minutes before cutting to serve. *Makes 6 servings*

*Remove wax coating and moist, white crust from cheese.

Béchamel Sauce: Melt 2 tablespoons butter *or* margarine in small saucepan over medium-low heat. Stir in 2 tablespoons all-purpose flour. Gradually blend in ¾ cup milk. Season with white pepper to taste. Cook until thick and bubbly, stirring constantly. *Makes ¾ cup sauce*

Three-Cheese Vegetable Lasagna

Three-Cheese Vegetable Lasagna

9 lasagna noodles, cooked and drained
1 can (16 ounces) VEG-ALL® Mixed Vegetables, undrained
¼ cup butter
¼ cup chopped onion
¼ cup all-purpose flour
1 cup chicken broth
2 eggs, divided
8 ounces ricotta cheese
1¾ cups (7 ounces) grated Parmesan cheese, divided
⅛ teaspoon ground nutmeg
1 package (10 ounces) frozen chopped spinach, cooked
2 cups (8 ounces) shredded mozzarella cheese

1. Drain VEG-ALL®, reserving ½ cup liquid. Melt butter in medium saucepan over medium heat. Add onion; cook and stir until tender. Blend in flour. Gradually add reserved vegetable liquid and chicken broth. Cook and stir until thickened; set aside.

2. Prepare ricotta filling by combining 1 egg, ricotta cheese, ¾ cup Parmesan cheese, nutmeg and VEG-ALL®.

3. Prepare spinach filling by combining remaining egg, ¼ cup sauce and spinach.

4. To assemble lasagna, spoon small amount of sauce into lightly greased 13×9-inch baking dish; cover with 3 noodles. Top with layers of spinach filling, ½ cup sauce and ⅓ cup Parmesan cheese.

5. Cover with layers of 3 more noodles, ricotta filling, 1 cup mozzarella cheese and ⅓ cup Parmesan cheese. Top with layers of the remaining noodles, sauce, mozzarella and Parmesan cheeses.

6. Bake at 400°F, 30 minutes.

Makes 8 servings

Tomato Pesto Lasagna

8 ounces lasagna noodles, cooked and drained
1 pound pork sausage *or* ground beef
1 can (14½ ounces) DEL MONTE® Chunky Pasta Style Stewed Tomatoes
1 can (6 ounces) DEL MONTE® Tomato Paste
¾ cup water
8 ounces ricotta cheese
1 package (4 ounces) frozen pesto, thawed
2 cups (8 ounces) shredded mozzarella cheese

Brown meat in 10-inch skillet, stirring occasionally to separate meat; drain. Stir in tomatoes, tomato paste and water. Spoon ⅓ of the meat sauce into 2-quart or 9-inch square baking dish; cover with layers of ½ *each* of the noodles, ricotta cheese, pesto and mozzarella cheese. Repeat layers of meat sauce, noodles, ricotta cheese, pesto and mozzarella cheese. Top with remaining meat sauce. Bake at 350°F, 30 minutes or until heated through. *Makes 6 servings*

Prep time: 20 minutes
Bake time: 30 minutes

Chicken and Zucchini Lasagna

1 tablespoon butter *or* margarine
2 medium zucchini, sliced 1/4-inch thick (about 3 cups)
1 jar (12 ounces) HEINZ® HomeStyle Chicken Gravy
2/3 cup half-and-half *or* milk
1/2 cup (2 ounces) grated Romano *or* Parmesan cheese, divided
1/2 teaspoon dried basil leaves, crushed
1/4 teaspoon dried thyme leaves, crushed
1 egg, slightly beaten
1 1/2 cups ricotta cheese
3 green onions with tops, sliced
2 tablespoons chopped fresh parsley
8 lasagna noodles, cooked and drained
2 cups chopped cooked chicken
1 cup (4 ounces) shredded mozzarella cheese
1/4 cup dry bread crumbs
1 tablespoon butter *or* margarine, melted
Paprika

In large skillet, melt butter over medium-high heat. Add zucchini; cook and stir until crisp-tender. Set aside. In medium bowl, combine gravy, half-and-half, 1/4 cup Romano cheese, basil and thyme; set aside. In separate medium bowl, combine egg, ricotta cheese, onions and parsley.

Pour 1/3 of gravy mixture into 3-quart oblong baking dish; top with 4 lasagna noodles. Cover with layers of 1/2 *each* of the ricotta mixture, zucchini, chicken and mozzarella cheese; top with 1/3 of the gravy mixture. Repeat layers of noodles, ricotta mixture, zucchini, chicken and mozzarella cheese; cover with remaining gravy mixture. In small bowl, combine remaining 1/4 cup Romano cheese, bread crumbs and melted butter; mix well. Sprinkle over top of lasagna; dust with paprika. Bake at 350°F, 45 minutes; let stand 10 minutes before cutting to serve.

Makes 6 to 8 servings

Tuna Lasagna Bundles

6 lasagna noodles, cooked in unsalted water and drained
1 can (10 3/4 ounces) condensed cream of chicken soup
1/2 cup milk
1 egg, slightly beaten
1 can (6 1/2 ounces) tuna, drained and flaked
1 package (10 ounces) frozen chopped spinach *or* broccoli, thawed and well drained
1/4 cup seasoned dry bread crumbs
1/4 teaspoon DURKEE® Garlic Salt
1 cup (4 ounces) shredded Cheddar Cheese, divided
1 can (2.8 ounces) DURKEE® French Fried Onions, divided

Preheat oven to 350°F. Place hot noodles under cold running water until cool enough to handle; drain and set aside. In small bowl, blend soup and milk; set aside. In medium bowl, combine egg, tuna, spinach, bread crumbs, Garlic Salt, 1/2 cup cheese and 1/2 can onions; stir in 1/2 cup soup mixture. Cut noodles crosswise in half. Spoon equal amounts of tuna mixture onto center of each noodle; roll up, starting at short end. Place tuna rolls, seam-side down, in greased 12×8-inch baking dish. Top with remaining soup mixture; cover. Bake at 350°F, 35 minutes or until heated through. Uncover. Top with remaining cheese and onions. Continue baking 5 minutes or until onions are golden brown. *Makes 6 servings*

Microwave: Assemble tuna rolls as directed. Place rolls, seam-side down, in 12×8-inch microwave-safe dish; top with remaining soup mixture. Cover. Microwave on HIGH 10 to 12 minutes or until heated through, rotating dish after 6 minutes. Top with remaining cheese and onions. Microwave, uncovered, 1 minute or until cheese melts. Let stand 5 minutes.

Spinach Lasagna

1 pound lean ground beef
2 jars (15½ ounces *each*) spaghetti sauce
1 can (6 ounces) tomato paste
1 can (4 ounces) mushroom stems and pieces, drained
¼ cup chopped onion
½ teaspoon dried parsley flakes
½ teaspoon dried oregano leaves, crushed
½ teaspoon dried basil leaves, crushed
¼ teaspoon garlic powder
Seasoned salt and pepper to taste
1 egg, slightly beaten
1 pound dry curd cottage cheese
3 cups (12 ounces) shredded mozzarella cheese, divided
¾ cup (3 ounces) grated Romano cheese
1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
8 ounces lasagna noodles, cooked and drained
3 ounces sliced pepperoni, optional
½ cup (2 ounces) grated Parmesan cheese

Preheat oven to 350°F. Brown meat in large skillet over medium-high heat, stirring occasionally to separate meat; drain. Stir in spaghetti sauce, tomato paste, mushrooms, onion, herbs and seasonings. Bring to a boil, stirring frequently. Remove from heat; set aside. Combine egg, cottage cheese, 1 cup mozzarella cheese, Romano cheese and spinach in medium bowl.

Spoon 1½ cups meat sauce into 13×9-inch baking dish. Cover with layers of ½ *each* of the noodles and spinach mixture; top with layers of pepperoni, Parmesan cheese and remaining meat sauce. Repeat layers of noodles and spinach mixture; sprinkle with remaining 2 cups mozzarella cheese. Bake 30 to 45 minutes or until hot and bubbly. If a browner top is desired, place lasagna under broiler for a few minutes to brown cheese. Let stand 10 minutes before cutting to serve.

Makes 8 to 10 servings

Favorite recipe from ***North Dakota Wheat Commission***

Asparagus Ham Lasagna

6 lasagna noodles
2 tablespoons butter *or* margarine
2 cloves garlic, minced
½ teaspoon dried thyme leaves, crushed
2 tablespoons all-purpose flour
1⅓ cups milk
Salt and pepper
1 cup (4 ounces) shredded mozzarella cheese
1 cup julienne ham
1 can (15 ounces) DEL MONTE® Tender Green Asparagus Spears, drained

Microwave: Cook noodles according to package directions; rinse and cut in half crosswise. Set aside. In medium saucepan, melt butter over medium-low heat. Add garlic and thyme; cook and stir until garlic is lightly browned. Blend in flour; cook, stirring constantly, 2 minutes. Stir in milk; cook, stirring constantly, until thickened. Season with salt and pepper to taste. In buttered 8-inch square microwave-safe dish, layer ⅓ *each* of the noodles, sauce, cheese, ham and asparagus. Repeat layers twice; cover. Microwave on HIGH 9 to 10 minutes or until heated through, turning twice. *Makes 4 servings*

Prep time: 20 minutes
Cook time: 10 minutes

Helpful Hint: Good use of leftover ham.

Spinach Lasagna

Pasta Roll-Ups

A great recipe you can prepare in a snap!

1 package (1.5 ounces) LAWRY'S® Spaghetti Sauce Seasoning Blended with Imported Mushrooms
1 can (6 ounces) tomato paste
2¼ cups water
2 tablespoons butter *or* vegetable oil
2 cups cottage cheese *or* ricotta cheese
1 cup (4 ounces) shredded mozzarella cheese
¼ cup (1 ounce) grated Parmesan cheese
2 eggs, slightly beaten
½ to 1 teaspoon LAWRY'S® Garlic Salt
½ teaspoon dried basil leaves, crushed, optional
8 ounces lasagna noodles, cooked and drained

Microwave: In medium saucepan, prepare Spaghetti Sauce Seasoning Blend with Imported Mushrooms according to package directions, using tomato paste, water and butter; set aside. In large bowl, combine all remaining ingredients *except* noodles; blend well. Spread ¼ cup cheese mixture onto entire length of each lasagna noodle; roll up, starting at short end.

Place noodles, seam-side down, in microwave-safe baking dish; cover with vented plastic wrap. Microwave on HIGH 6 to 7 minutes or until cheese begins to melt. Pour sauce over rolls. Microwave on HIGH 1 minute, if necessary, to reheat sauce.

Makes 6 servings

Presentation: Sprinkle with additional grated Parmesan cheese. Garnish with fresh basil leaves.

Hint: For quick microwaveable meals, wrap prepared rolls individually and freeze. Sauce may be frozen in ¼ cup servings. Reheat just before serving.

Pasta Roll-Ups

SARGENTO® Classic Lasagna

1 pound lean ground beef
1 cup chopped onion
3 cloves garlic, minced
2 cans (14½ ounces *each*) whole peeled tomatoes, cut up, undrained
2 cups sliced mushrooms
1 can (6 ounces) tomato paste
1 tablespoon Worcestershire sauce
1 teaspoon dried oregano leaves, crushed
1 teaspoon dried parsley flakes
½ teaspoon salt
⅛ teaspoon pepper
8 ounces lasagna noodles
2 cups (15 ounces) SARGENTO® Ricotta Cheese*
1 cup (4 ounces) SARGENTO® Grated Cheese**
2 cups (8 ounces) SARGENTO® Classic Supreme Shredded *or* Fancy Supreme Shredded Mozzarella Cheese

In large saucepan, brown ground beef with onion and garlic over medium-high heat; drain. Add tomatoes, mushrooms, tomato paste, Worcestershire sauce, oregano, parsley, salt and pepper. Bring to a boil. Reduce heat to low; cover and simmer 30 minutes, stirring occasionally. Cook noodles according to package directions. In lightly greased 13×9-inch baking dish, layer ⅓ *each* of the noodles, Ricotta cheese, Grated cheese, Mozzarella cheese and meat sauce. Repeat layers twice. Sprinkle with additional Grated cheese, if desired; cover. Bake at 350°F, 45 minutes. Uncover; continue baking 15 minutes or until top begins to brown. Remove from oven; let stand 10 minutes before cutting to serve. *Makes 8 servings*

*SARGENTO® Ricotta, Part-Skim Ricotta *or* Lite Ricotta can be used.

**SARGENTO® Parmesan, Parmesan and Romano *or* Italian-Style Grated Cheese can be used.

Lentil Lasagna

This all-vegetable lasagna has a creamy texture and the slightly "nut-like" flavor of lentils.

1 tablespoon PROGRESSO® Olive Oil
½ cup chopped onion
2 cloves garlic, minced
1 can (19 ounces) PROGRESSO® Lentil Soup
1 can (8 ounces) PROGRESSO® Tomato Sauce
1 can (6 ounces) PROGRESSO® Tomato Paste
2 teaspoons Italian seasoning
9 lasagna noodles, cooked and drained
1 container (15 ounces) ricotta cheese
1 package (12 ounces) mozzarella cheese slices
¼ cup (1 ounce) PROGRESSO® Grated Parmesan Cheese

1. Preheat oven to 350°F.

2. In medium skillet, heat olive oil over medium-high heat. Add onion and garlic; cook and stir 2 to 3 minutes or until tender.

3. Stir in soup, tomato sauce, tomato paste and Italian seasoning. Reduce heat to low; simmer 10 minutes, stirring occasionally.

4. In greased 12×8-inch baking dish, layer ⅓ *each* of the noodles, ricotta cheese, mozzarella cheese, soup mixture and Parmesan cheese; repeat layers twice. Cover with foil.

5. Bake 35 to 40 minutes or until hot and bubbly. Let stand 15 minutes before cutting to serve. *Makes 8 servings*

Prep time: 30 minutes
Baking time: 40 minutes

Microwave: In small microwave-safe container, combine olive oil, onion and garlic; cover. Microwave on HIGH (100% power) 1 to 2 minutes or until tender. Stir in soup, tomato sauce, tomato paste and Italian seasoning; cover. Microwave on HIGH 3 minutes or until hot and bubbly, stirring after 2 minutes. Continue as directed above in Step 4, *except* using 12×8-inch microwave-safe baking dish and covering with plastic wrap; cut a few slits in center of wrap to vent. Microwave on HIGH 5 minutes; rotate dish. Microwave on MEDIUM (50% power) 20 minutes or until hot and bubbly, rotating dish after 10 minutes. Let stand 5 minutes before cutting to serve.

Spring Fresh Lasagna

Ricotta Filling:

- 2 eggs, slightly beaten
- 2 cups ricotta cheese *or* small-curd cottage cheese
- ½ cup chopped fresh parsley
- 2 teaspoons garlic salt
- ¼ teaspoon ground nutmeg

Sauce:

- 3 cups tomato puree
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano leaves, crushed
- 2 teaspoons onion powder
- 2 teaspoons garlic salt
- 1½ teaspoons chili powder

Spring Vegetable Filling:

- 2 tablespoons vegetable oil
- 1 medium onion, minced
- 6 cloves garlic, minced
- 2 teaspoons salt
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon dried oregano leaves, crushed
- 2 cups coarsely shredded zucchini
- 2 cups shredded carrots
- 2 cups sliced mushrooms
- 1 green pepper, chopped
- 1 cup chopped fresh parsley
- ¼ cup chopped cilantro (*or* use additional ¼ cup parsley)

- 8 lasagna noodles, cooked and drained
- 4 cups shredded Classic Jarlsberg cheese
- 2 medium California avocados
- 2 tablespoons lemon juice
- 1 teaspoon garlic salt

Combine Ricotta Filling ingredients; set aside. Mix together Sauce ingredients; set aside. To prepare Spring Vegetable Filling, heat oil over medium-high heat in large skillet. Add onion and garlic; cook and stir until tender. Stir in seasonings. Add vegetables, parsley and cilantro; set aside.

To assemble lasagna, place 4 noodles on bottom of 13×9-inch baking dish; cover with layers of ½ *each* of the Ricotta Filling, Spring Vegetable Filling, Sauce and cheese. Repeat layers of noodles, fillings, Sauce and cheese. Bake at 350°F, 45 minutes. Let stand 10 minutes before cutting to serve. Meanwhile, mash avocado with lemon juice and garlic salt. Top each serving of lasagna with avocado mixture. *Makes 12 servings*

Favorite recipe from ***Norseland Foods, Inc.***

Lasagna Supreme

- ½ pound ground Oklahoma beef
- ½ pound mild Italian sausage
- ½ cup chopped onion
- 2 cloves garlic, minced
- 1 can (16 ounces) tomatoes, cut up, undrained
- 1 can (6 ounces) tomato paste
- 2 teaspoons dried basil leaves, crushed
- 1 teaspoon dried marjoram leaves, crushed
- 1 can (4 ounces) sliced mushrooms, drained
- 2 eggs, slightly beaten
- 1 pound cream-style cottage cheese
- ¾ cup (3 ounces) grated Parmesan cheese, divided
- 2 tablespoons dried parsley flakes
- ½ teaspoon salt
- ½ teaspoon pepper
- 8 ounces lasagna noodles, cooked and drained
- 2 cups (8 ounces) shredded Cheddar cheese
- 3 cups (12 ounces) shredded mozzarella cheese

Preheat oven to 375°F. Brown meats with onion and garlic in large skillet over medium-high heat, stirring occasionally to separate meat; drain. Stir in tomatoes, tomato paste, basil and marjoram. Reduce heat to low; cover. Simmer 15 minutes, stirring frequently. Stir in mushrooms; set aside.

Combine eggs, cottage cheese, ½ cup Parmesan cheese, parsley, salt and pepper in large bowl; mix well. In greased 13×9-inch baking dish, layer ½ *each* of the noodles, cottage cheese mixture, meat mixture, Cheddar cheese and mozzarella cheese; repeat layers. Sprinkle with remaining ¼ cup Parmesan cheese. Bake 40 to 45 minutes or until hot and bubbly. Let stand 10 minutes before cutting to serve.

Makes 8 to 10 servings

Note: Lasagna may be assembled ahead of time, covered and refrigerated. Bake in preheated 375°F oven, 1 hour or until hot and bubbly.

Favorite recipe from ***Oklahoma Agriculture Organizations***

Lasagna Supreme

Spinach-Cheese Lasagna Rolls

1 tablespoon olive *or* vegetable oil
½ cup chopped onion
1 clove garlic, minced
1 can (15 ounces) whole leaf spinach, well drained, finely chopped
1 egg, slightly beaten
1 cup lowfat ricotta cheese
½ cup (2 ounces) grated Parmesan cheese
1 teaspoon sugar
⅛ teaspoon pepper
6 lasagna noodles, cooked and drained
2 cans (8 ounces *each*) no-salt-added tomato sauce
1 can (4 ounces) no-salt-added mushroom pieces and stems, drained
1 teaspoon dried basil leaves, crushed
1 teaspoon dried oregano leaves, crushed
2 thinly sliced green onions with tops *or* 1 tablespoon chopped fresh parsley

Preheat oven to 350°F. Heat oil in medium skillet over medium-high heat. Add chopped onion and garlic; cook and stir until tender. Reduce heat to medium. Add spinach; cook, stirring occasionally, until mixture is very dry. In medium bowl, combine egg, spinach mixture, cheeses, sugar and pepper. Spread scant ½ cup spinach mixture onto each lasagna noodle; roll up, starting at short end. Place lasagna rolls, seam-side down, in greased 13×9-inch baking dish; cover. Bake 20 minutes or until hot and bubbly.

Heat tomato sauce, mushrooms and herbs in small saucepan. Spoon sauce onto serving plates. Cut lasagna rolls into thirds; serve over sauce. Sprinkle with green onions. *Makes 6 servings*

Favorite recipe from ***Canned Food Information Council***

Lazy Lasagna

1 pound ground beef
1 jar (32 ounces) spaghetti sauce
16 ounces cottage cheese
2 cups sour cream
8 uncooked lasagna noodles
3 packages (6 ounces *each*) sliced mozzarella cheese (12 slices)
½ cup (2 ounces) grated Parmesan cheese
1 cup water

Preheat oven to 350°F. Brown meat in large skillet over medium-high heat, stirring occasionally to separate meat; drain. Stir in spaghetti sauce. Reduce heat to low. Heat thoroughly, stirring occasionally; set aside. Combine cottage cheese and sour cream in medium bowl; blend well.

Spoon 1½ cups meat sauce into 13×9-inch baking dish. Cover with layers of ½ *each* of the *uncooked* noodles and cottage cheese mixture. Top with layers of 4 slices mozzarella, ½ of the remaining meat sauce and ¼ cup Parmesan cheese. Repeat layers of noodles, cottage cheese mixture, mozzarella, meat sauce and Parmesan cheese. Top with remaining 4 slices mozzarella. Carefully add water to baking dish, pouring around edges of dish; cover tightly with foil. Bake 1 hour. Uncover; continue baking 20 minutes or until hot and bubbly. Let stand 15 to 20 minutes before cutting to serve. Garnish as desired. *Makes 8 to 10 servings*

Favorite recipe from ***North Dakota Dairy Promotion Commission***

Four-Cheese Lasagna

6 ounces lasagna noodles, cooked and drained
½ pound ground beef
½ cup chopped onion
⅓ cup chopped celery
1 clove garlic, minced
1½ teaspoons dried basil leaves, crushed
¼ teaspoon dried oregano leaves, crushed
¼ teaspoon salt
⅛ teaspoon pepper
1 package (3 ounces) cream cheese, cubed
⅓ cup light cream *or* milk
½ cup dry white wine
½ cup (2 ounces) shredded Wisconsin Cheddar *or* Gouda cheese
1 egg, slightly beaten
1 cup cream-style cottage cheese
6 ounces sliced Wisconsin Mozzarella cheese

In large skillet, brown meat with onion, celery and garlic; drain. Stir in basil, oregano, salt and pepper. Reduce heat to low. Add cream cheese and cream. Cook, stirring frequently, until cream cheese is melted. Stir in wine. Gradually add Cheddar cheese, stirring until Cheddar cheese is almost melted. Remove from heat. In small bowl, combine egg and cottage cheese.

Into greased 10×6-inch baking dish, layer ½ *each* of the noodles, meat sauce, cottage cheese mixture and Mozzarella cheese; repeat layers. Bake, uncovered, at 375°F, 30 to 35 minutes or until hot and bubbly. Let stand 10 minutes before cutting to serve. *Makes 6 servings*

Prep time: 1½ hours

Favorite recipe from ***Wisconsin Milk Marketing Board***
© 1992

Lazy Lasagna

Seafood Lasagna

2 tablespoons butter *or* margarine
1 large onion, chopped
1½ cups cream-style cottage cheese
1 package (8 ounces) cream cheese, cubed and softened
2 teaspoons dried basil leaves, crushed
½ teaspoon salt
⅛ teaspoon pepper
1 egg, slightly beaten
2 cans (10¾ ounces *each*) cream of mushroom soup
⅓ cup milk
1 clove garlic, minced
½ cup dry white wine
½ pound bay scallops
½ pound flounder fillets, cubed
½ pound medium shrimp, peeled and deveined
1 package (1 pound) lasagna noodles, cooked and drained
1 cup (4 ounces) shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Seafood Lasagna

Preheat oven to 350°F. Melt butter in medium skillet over medium heat. Add onion; cook and stir until tender. Stir in cottage cheese, cream cheese, basil, salt and pepper. Remove from heat. Blend in egg; set aside.

Combine soup, milk and garlic in large bowl; mix until well blended. Stir in wine, scallops, flounder and shrimp.

Place ⅓ of the noodles on bottom of greased 13×9-inch baking dish. Cover with layers of ½ *each* of the cottage cheese mixture, remaining noodles and seafood mixture; repeat layers of cottage cheese mixture, noodles and seafood mixture. Sprinkle with mozzarella cheese and Parmesan cheese. Bake 45 minutes or until hot and bubbly. Let stand 10 minutes before cutting to serve.

Makes 8 to 10 servings

Favorite recipe from New Jersey Department of Agriculture

Green Market Lasagna with Three Cheeses

8 ounces lasagna noodles, cooked and drained
2 eggs, slightly beaten
2 cups Wisconsin Ricotta cheese
8 ounces asparagus, trimmed and cut into ½-inch pieces
1 cup peas
⅔ cup sliced green onions with tops
¾ cup chopped fresh parsley, divided
Salt and black pepper
2 tablespoons butter
1½ tablespoons all-purpose flour
1 cup milk
¼ teaspoon ground nutmeg
Dash cayenne pepper
3 cups (12 ounces) Wisconsin Medium Cheddar cheese, thinly sliced
2 tablespoons grated Wisconsin Parmesan cheese

In large bowl, combine eggs and Ricotta cheese. Stir in vegetables and all but 1 tablespoon parsley. Season with salt and black pepper to taste; set aside.

Melt butter in 1-quart saucepan over medium-low heat. Whisk in flour; cook 1 minute. Gradually whisk in milk. Cook 4 to 5 minutes until thickened, stirring occasionally. Stir in nutmeg and cayenne.

Line bottom of lightly oiled 12×8-inch baking dish with ⅓ of the noodles; cover with layers of ½ of the Ricotta mixture and ⅓ of the Cheddar. Repeat layers of noodles, Ricotta mixture and Cheddar. Cover with remaining noodles and Cheddar; top with sauce and Parmesan. Bake, covered, at 375°F, 40 minutes. Uncover. Continue baking 10 minutes. Sprinkle with remaining 1 tablespoon parsley. Let stand 10 minutes.

Makes 6 to 8 servings

Favorite recipe from ***Wisconsin Milk Marketing Board***
© 1992

Lasagna with a Difference

1 pound ground turkey
1 medium onion, chopped
3 cloves garlic, minced
4 ounces mushrooms, sliced
2 tablespoons vegetable oil
4 cups tomato juice
1 can (6 ounces) tomato paste
2 teaspoons dried oregano leaves, crushed
1 teaspoon dried basil leaves, crushed
1 teaspoon salt, divided
½ teaspoon pepper, divided
2 eggs, slightly beaten
1 pound ricotta cheese
1 cup (4 ounces) grated Parmesan cheese
1 tablespoon dried parsley flakes
1 package (8 ounces) lasagna noodles, uncooked
2 cups (8 ounces) shredded mozzarella cheese

Lasagna with a Difference

In large saucepan over medium-high heat, brown turkey with onion, garlic and mushrooms in oil. Add tomato juice, tomato paste, oregano, basil, ½ teaspoon salt and ¼ teaspoon pepper. Bring to a boil. Reduce heat to low; simmer 30 minutes, stirring occasionally.

Meanwhile, in medium bowl, combine eggs, ricotta cheese, Parmesan cheese, parsley flakes, remaining ½ teaspoon salt and remaining ¼ teaspoon pepper.

Spoon 1 cup meat sauce into lightly greased 13×9-inch baking dish; cover with ½ of the *uncooked* noodles. Top with layers of ½ *each* of the ricotta cheese mixture, remaining meat sauce and mozzarella cheese. Repeat layers of noodles, ricotta cheese mixture, meat sauce and mozzarella cheese; cover with foil. Bake at 375°F, 30 minutes. Remove foil; continue baking 15 minutes. Let stand 10 minutes before cutting to serve.

Makes 8 to 10 servings

Note: To prepare ahead, assemble lasagna to point of baking; cover with foil. Refrigerate. Bake, covered, 45 minutes. Uncover; continue baking 15 minutes or until hot and bubbly.

Favorite recipe from ***California Poultry Industry Federation***

Apple Lasagna

1 egg, slightly beaten
2 cups (8 ounces) shredded Cheddar cheese
1 cup ricotta cheese
¼ cup granulated sugar
1 teaspoon almond extract
2 cans (20 ounces *each*) apple pie filling
8 lasagna noodles, cooked and drained
6 tablespoons all-purpose flour
⅔ cup packed brown sugar, divided
¼ cup quick-cooking oats
½ teaspoon ground cinnamon
Dash ground nutmeg
3 tablespoons cold margarine
1 cup sour cream

Preheat oven to 350°F. Combine egg, Cheddar cheese, ricotta cheese, granulated sugar and almond extract in medium bowl; blend well. Spoon 1 can pie filling into greased 13×9-inch baking dish. Cover with ½ of the noodles; top with cheese mixture. Cover with remaining noodles and pie filling.

Combine flour, ⅓ cup brown sugar, oats, cinnamon and nutmeg in small bowl. Cut in margarine until mixture is crumbly; sprinkle over pie filling. Bake 45 minutes. Cool 15 minutes.

Meanwhile, prepare garnish by blending sour cream and remaining ⅓ cup brown sugar in small bowl. Cover; refrigerate.

When ready to serve, cut lasagna into squares; garnish with sour cream mixture. *Makes 12 to 15 servings*

Favorite recipe from ***North Dakota Wheat Commission***

Lasagna Olé

6 Lasagna Noodles
1 pound ground turkey
1 envelope (1.25 ounces) taco seasoning mix
½ cup water
1 can (4 ounces) chopped green chiles, undrained
2 cups (8 ounces) shredded Monterey Jack cheese with or without jalapeño peppers
1 container (16 ounces) sour cream
1 cup sliced pitted ripe olives, optional
1 can (15 ounces) creamy textured refried beans

Prepare pasta according to package directions; drain. While pasta is cooking, brown ground turkey in large nonstick skillet over medium-high heat, stirring occasionally to separate turkey; drain. Stir in taco seasoning and ½ cup water. Reduce heat to low; simmer 8 to 10 minutes, until turkey is cooked and most of liquid has evaporated, stirring occasionally. Stir in chiles. Cool slightly.

Spray 13×9-inch baking dish with vegetable spray. In medium bowl, gently mix cheese, sour cream and olives. Spread ½ of the turkey mixture onto bottom of dish; cover with 3 noodles and layers of ½ *each* of the refried beans and cheese mixture. Top with 3 noodles and layers of the remaining turkey mixture, beans and cheese mixture; sprinkle with Parmesan cheese, if desired. Bake at 350°F, 30 to 40 minutes or until hot and bubbly. Let stand 10 minutes before cutting to serve. *Makes 8 to 10 servings*

Favorite recipe from ***National Pasta Association***

Apple Lasagna

Spetzque

2 pounds ground beef
1 can (4½ ounces) chopped pitted ripe olives, drained
1 can (4 ounces) mushroom stems and pieces, drained
1 small onion, chopped
1 jar (16 ounces) spaghetti sauce
Dash pepper
Dash dried oregano leaves, crushed
Dash Italian seasoning
9 lasagna noodles, cooked and drained
1¼ cups frozen corn
1¼ cups frozen peas
2 cups (8 ounces) shredded mozzarella cheese

Preheat oven to 350°F. Brown beef in large skillet over medium-high heat, stirring occasionally to separate beef; drain. Add olives, mushrooms and onion. Cook, stirring occasionally, until vegetables are tender. Add spaghetti sauce, pepper, oregano and Italian seasoning. Heat thoroughly, stirring occasionally; set aside.

Place ⅓ of the noodles on bottom of greased 13×9-inch baking dish; cover with layers of ½ *each* of the beef mixture, corn and peas. Repeat layers of noodles, beef mixture, corn and peas. Top with remaining noodles; sprinkle with mozzarella cheese. Bake 25 minutes or until hot and bubbly. (If desired, lasagna may be covered with foil during last few minutes of baking time to prevent over-browning of cheese.) Let stand 10 minutes before cutting to serve. Garnish as desired. *Makes 6 servings*

Favorite recipe from ***North Dakota Beef Commission***

Spetzque

7 Spice Lasagna

10 PASTA DeFINO No Boil® Lasagna noodles

Meat Sauce:

1 pound ground turkey
1 large clove garlic, minced
1 jar (16 ounces) Original *or* Spicy TABASCO® 7 Spice Chili Recipe
2 cups tomato juice
1 can (6 ounces) tomato paste
1 teaspoon dried oregano leaves, crushed

Cheese Sauce:

1 egg, slightly beaten
1 container (16 ounces) lowfat cottage cheese
½ package (8 ounces) reduced-calorie cream cheese, softened
¼ cup finely chopped fresh parsley

½ cup (2 ounces) grated Parmesan cheese
2 cups (8 ounces) shredded Monterey Jack cheese

• **Microwave:** In large skillet, brown turkey over medium heat, stirring occasionally to separate turkey. Add garlic; cook 1 minute. Stir in 7 Spice Chili Recipe, tomato juice, tomato paste and oregano. Bring to a boil. Reduce heat to low; simmer 10 minutes, stirring occasionally.

• In medium bowl, combine egg, cottage cheese, cream cheese and parsley; mix until well blended.

• Spoon 1½ cups meat sauce into 13×9-inch microwave-safe baking dish. Cover with layers of ½ *each* of the noodles, remaining meat sauce, cottage cheese mixture, Parmesan cheese and Monterey Jack cheese; repeat layers ending with Monterey Jack cheese.

• Cover with vented plastic wrap. Microwave on HIGH 17 to 20 minutes or until hot and bubbly, turning dish after 10 minutes. Let stand 10 minutes before cutting to serve. *Makes 6 to 8 servings*

Artichoke Lasagna

3 medium California artichokes
¾ to 1 pound ground turkey *or* turkey sausage
1 cup chopped onion
1 to 2 cloves garlic, minced
2 tablespoons olive oil
1 can (14½ ounces) ready-cut peeled tomatoes, undrained
1 teaspoon dried rosemary leaves, crushed
1 teaspoon dried basil leaves, crushed
Salt and pepper to taste
12 lasagna noodles, cooked and drained
1 cup ricotta cheese *or* small curd cottage cheese
½ cup (2 ounces) grated Parmesan cheese
1 cup (4 ounces) shredded mozzarella cheese

Trim stems so artichokes stand upright. Cut ¼ to ⅓ off top of artichokes. Bend back outer petals of artichokes until they snap off easily near base. (Edible portion of petals should remain on artichoke hearts.) Continue to snap off and discard petals until central cores of pale green petals are reached. Trim dark outer green layers from artichokes. Slice artichokes lengthwise into ½-inch strips.

In large skillet over medium heat, brown turkey with onion and garlic in oil, stirring occasionally to separate turkey. Add artichokes; cook until crisp-tender, stirring occasionally. Stir in tomatoes, rosemary, basil, salt and pepper. Reduce heat to low; simmer 5 minutes, stirring occasionally.

Trim noodles to 9-inch lengths. Place 4 noodles on bottom of 9-inch square baking dish. Cover with layers of ½ cup ricotta cheese, ½ of the artichoke mixture and ¼ cup Parmesan cheese. Repeat layers of noodles, ricotta cheese, artichoke mixture and Parmesan cheese. Top with remaining noodles. Sprinkle with mozzarella cheese. Bake at 375°F, 30 minutes or until thoroughly heated. *Makes 9 servings*

Prep time: About 1 hour

Tip: Individual portions can be packaged and frozen for later use.

Microwave: Prepare recipe as directed, using microwave-safe baking dish. Microwave at MEDIUM-HIGH (70%) 10 to 15 minutes or until thoroughly heated, turning dish after 5 minutes.

Favorite recipe from ***California Artichoke Advisory Board***

IN-A-MINUTE ENTRÉES

15-Minute Pasta Combo

8 ounces spaghetti, broken in half
½ cup KRAFT® House Italian Dressing
2 large tomatoes, seeded and chopped
2 cups LOUIS RICH® Hickory Smoked Breast of Turkey cubes
1 cup (4 ounces) KRAFT® 100% Grated Parmesan Cheese

• Cook spaghetti according to package directions; drain. Keep warm.

• In same pan used to cook pasta, heat dressing over medium heat. Add hot spaghetti; toss until well coated.

• Add tomatoes, turkey and Parmesan cheese; toss lightly. Garnish as desired.

Makes 6 servings

Prep time: 5 minutes
Cook time: 10 minutes

Quick Spaghetti

1 pound ground beef
1 jar (16 ounces) prepared spaghetti sauce
½ (1-pound) package CREAMETTE® Spaghetti
Grated Parmesan cheese

In medium skillet, brown ground beef; drain. Stir in spaghetti sauce; heat thoroughly, stirring occasionally. Meanwhile, prepare Creamette® Spaghetti according to package directions; drain. Top with spaghetti sauce and Parmesan cheese. Refrigerate leftovers. *Makes 4 to 6 servings*

Fettuccine Primavera

1 package (12 ounces) fettuccine noodles,* cooked and drained
¾ cup BLUE BONNET® Margarine
1 cup broccoli flowerets
1 cup sliced zucchini
½ cup finely chopped red *or* green pepper
½ cup chopped onion
½ teaspoon dried basil leaves, crushed
2 medium tomatoes, cut into wedges
½ cup sliced mushrooms

Melt margarine in large skillet over medium-high heat. Add broccoli, zucchini, peppers, onion and basil; cook and stir until vegetables are tender. Stir in tomatoes and mushrooms.

Combine vegetable mixture with hot fettuccine; toss lightly. Serve with grated Parmesan cheese, if desired.

Makes 5 servings

*Other pasta may be substituted.

Mostaccioli and Sausage

Mostaccioli and Sausage

1 (1-pound) package CREAMETTE® Mostaccioli, cooked and drained
1½ pounds link Italian sausage, sliced
1 cup chopped onion
¾ cup chopped green pepper
2 jars (26 ounces *each*) CLASSICO® Pasta Sauce, any flavor
½ cup (2 ounces) grated Parmesan cheese
2 tablespoons olive oil

In large saucepan over medium heat, brown sausage; drain. Add onion and peppers; cook and stir until tender. Add pasta sauce and Parmesan cheese. Bring to a boil; reduce heat to low. Cover and simmer 15 minutes, stirring occasionally. Combine hot cooked mostaccioli with oil; toss lightly to coat. Serve with sauce. Garnish as desired. Refrigerate leftovers.

Makes 6 to 8 servings

Garlic Parmesan Pasta

A dish with robust flavor that's also quick and convenient to prepare.

8 ounces fettuccine, cooked and drained
½ cup butter *or* margarine
2 teaspoons dried basil leaves, crushed
2 teaspoons lemon juice
1¼ teaspoons LAWRY'S® Garlic Powder with Parsley
¾ teaspoon LAWRY'S® Seasoned Salt
1½ cups broccoli flowerettes, cooked until crisp-tender
3 tablespoons chopped walnuts
½ cup (2 ounces) grated Parmesan *or* Romano cheese

In large skillet, melt butter over medium heat. Add basil, lemon juice, Garlic Powder with Parsley and Seasoned Salt; mix well. Add hot fettuccine, broccoli, walnuts and Parmesan cheese; toss lightly to coat. *Makes 4 servings*

Presentation: Serve with a fresh spinach salad.

Creamy Chicken Fettuccine

2 cups hot cooked and drained spinach fettuccine (about 8 ounces uncooked)
1 jar (12 ounces) HEINZ® HomeStyle Chicken Gravy
1 package (4 ounces) garlic and spice *or* herb and garlic flavored soft spreadable cheese
2 cups chopped cooked chicken
Snipped fresh chives, basil, thyme *or* tarragon leaves

Combine gravy and cheese in 2-quart saucepan. Cook and stir over medium heat until cheese melts and sauce is smooth. Stir in chicken; heat thoroughly, stirring occasionally. Serve over hot fettuccine. Sprinkle with chives.

Makes 4 servings

Singapore Spicy Noodles

A pasta dish with a taste of the Orient.

8 ounces linguine, cooked and drained
1¼ cups water
2 tablespoons ketchup
2½ teaspoons packed brown sugar
1½ teaspoons chopped cilantro
1 teaspoon cornstarch
¾ teaspoon LAWRY'S® Seasoned Salt
¾ teaspoon LAWRY'S® Garlic Powder with Parsley
¼ teaspoon crushed red pepper
2½ tablespoons chunky peanut butter
1 cup shredded red cabbage
¼ cup sliced green onions with tops

Singapore Spicy Noodles

In medium saucepan, combine water, ketchup, sugar, cilantro, cornstarch and seasonings. Bring to a boil over medium-high heat. Reduce heat to low; simmer, uncovered, 5 minutes. Cool 10 minutes; blend in peanut butter. Add to hot linguine with cabbage and onions; toss lightly. *Makes 4 servings*

Presentation: Garnish with green onion curls. Serve with a marinated cucumber salad.

Hint: For a heartier entrée, add shredded cooked chicken or pork.

Savory Bacon 'n Cheese Pasta

1 package (12 ounces) VELVEETA® Shells & Cheese Dinner
8 OSCAR MAYER® Bacon Slices, crisply cooked, crumbled
1 package (9 ounces) BIRDS EYE® Italian Green Beans, thawed, drained
2 tablespoons chopped fresh chives

• Prepare Dinner as directed on package.

• Stir in remaining ingredients; continue cooking until thoroughly heated.

Makes 4 to 6 servings

Prep time: 20 minutes

Microwave: • Prepare Dinner as directed on package. Stir in remaining ingredients. • Microwave on HIGH 3 to 5 minutes or until thoroughly heated, stirring every 2 minutes.

Flavorful Tortellini à la VEG-ALL®

14 ounces tortellini, cooked and drained
¼ cup butter
1 medium onion, chopped
⅓ cup chopped red pepper
3 cloves garlic, minced
1 can (16 ounces) VEG-ALL® Mixed Vegetables, drained
½ cup (2 ounces) grated Parmesan cheese

Melt butter in medium skillet over medium heat. Add onion, red pepper and garlic; cook and stir until tender, about 2 minutes. Add VEG-ALL®; heat thoroughly, stirring occasionally. Spoon mixture into large bowl. Add hot tortellini and Parmesan cheese; toss to coat. Garnish with fresh herbs, if desired.

Makes 8 servings

Flavorful Tortellini à la VEG-ALL®

Chicken and Pasta in Cream Sauce

5 ounces thin spaghetti, cooked and drained
6 tablespoons unsalted butter
1 tablespoon CHEF PAUL PRUDHOMME'S® Poultry Magic®
½ pound finely chopped skinless boneless chicken breast
¼ cup finely chopped green onions with tops
2 cups heavy cream *or* half-and-half

In large skillet, melt butter over medium heat. Add Poultry Magic® and chicken; cook 1 minute. Add onions; cook and stir 1 to 2 minutes. Gradually add cream, stirring until well blended. Bring to a boil. Reduce heat to low; simmer 2 to 3 minutes, until sauce starts to thicken, stirring frequently. Add hot spaghetti; toss to coat. Heat thoroughly, stirring occasionally. Serve immediately.

Makes 2 main-dish servings

Variation: Substitute shelled, deveined medium shrimp for chicken. Substitute 2 teaspoons CHEF PAUL PRUDHOMME'S® Seafood Magic® for Poultry Magic®. Remove shrimp from skillet after cooking about 1 minute; return to skillet with cooked spaghetti.

Turkey Pasta Primavera

1 pound LOUIS RICH®, fully cooked, Hickory Smoked Breast of Turkey
2 tablespoons vegetable oil
2 green onions with tops, sliced
1 clove garlic, minced
2 tablespoons water
4 cups broccoli flowerets
4 ounces spaghetti *or* fettuccine, cooked and drained
8 cherry tomatoes, halved
1 container (8 ounces) plain lowfat yogurt
1 teaspoon dried basil leaves, crushed
¼ cup (1 ounce) grated Parmesan cheese

• Cut turkey into ½-inch cubes; set aside.

• Heat oil in large skillet over medium heat. Add onions and garlic; cook and stir 3 minutes. Add water, broccoli and turkey; bring to a boil. Reduce heat to low; cover and simmer 5 to 10 minutes or until broccoli is crisp-tender, stirring occasionally.

• Combine spaghetti with turkey mixture; toss lightly. Place on serving platter; top with tomatoes.

• Blend together yogurt and basil in small bowl; spoon over spaghetti mixture. Sprinkle with Parmesan cheese.

Makes 4 servings

Linguine with Oil and Garlic

½ cup FILIPPO BERIO® Extra-Virgin Flavorful Olive Oil, divided
10 cloves garlic, minced
12 ounces linguine
¼ teaspoon pepper
¼ teaspoon salt, optional

1. Heat 2 tablespoons olive oil in small saucepan over medium heat. Add garlic; cook and stir until lightly browned. Remove from heat; set aside.

2. Cook linguine according to package directions until tender. *(Do not overcook.)*

3. Drain linguine; return to pan. Add garlic mixture, remaining 6 tablespoons olive oil, pepper and salt; toss lightly to coat.

Makes 4 servings

Prep time: 5 minutes
Cook time: 20 minutes

Easy Beef Stroganoff

2 tablespoons vegetable oil
2 teaspoons minced fresh garlic
½ pound boneless sirloin steak, cut into thin strips
¼ cup dry red wine
2 teaspoons Worcestershire sauce
1¼ cups water
½ cup milk
2 tablespoons butter *or* margarine
1 package LIPTON® Noodles & Sauce—Stroganoff*
½ cup pearl onions

In large skillet, heat oil over medium-high heat. Add garlic; cook and stir 30 seconds or until lightly browned. Add steak; cook and stir 1 minute or until almost done. Add wine and Worcestershire sauce. Cook 30 seconds; remove steak from skillet. Into same skillet, stir water, milk, butter and noodles & stroganoff sauce. Bring to a boil. Reduce heat to medium; simmer 7 minutes, stirring occasionally. Stir in onions and steak; simmer an additional 2 minutes or until noodles are tender. Garnish, if desired, with chopped parsley and paprika.

Makes about 2 servings

*Also terrific with LIPTON® Noodles & Sauce—Beef Flavor.

Salmon Tortellini

This creamy tortellini can be served as a main dish with a variety of colorful fresh vegetables or as an accompaniment for poultry or seafood.

1 package (7 ounces) cheese-filled tortellini, cooked and drained
1 container (8 ounces) PHILADELPHIA BRAND® Soft Cream Cheese with Smoked Salmon
½ cup finely chopped cucumber
1 teaspoon dried dill weed *or* 2 teaspoons fresh dill

• Lightly toss hot tortellini with remaining ingredients. Serve immediately. *Makes 6 to 8 servings*

Prep time: 25 minutes

Spaghetti with Quick Clam Sauce

½ (1-pound) package CREAMETTE® Spaghetti, cooked and drained
2 cans (6½ ounces *each*) SNOW'S® or DOXSEE® Chopped Clams, drained, reserving ⅓ cup liquid
1 jar (26 ounces) CLASSICO® Pasta Sauce, any flavor
Grated Parmesan cheese

In large saucepan over medium heat, combine reserved clam liquid and pasta sauce; simmer, uncovered, 10 minutes, stirring occasionally. Add clams; heat thoroughly. Serve over hot spaghetti. Sprinkle with Parmesan cheese. Refrigerate leftovers.

Makes 3 to 4 servings

Ham Carrot Fettuccine

4 ounces fettuccine noodles, cooked and drained
1 tablespoon margarine
1 tablespoon olive oil
1 cup sliced DOLE® Carrots
1 cup sliced DOLE® Celery
1 cup DOLE® Asparagus tips *or* green beans
½ cup julienne smoked ham
1 large clove garlic, minced
1 teaspoon Italian seasoning
2 tablespoons grated Parmesan cheese

• Heat margarine and oil in large skillet over medium-high heat. Add vegetables, ham, garlic and seasoning; cook and stir 3 to 4 minutes or until vegetables are crisp-tender.

• Add hot noodles; mix lightly. Add cheese; toss lightly. Serve immediately.

Makes 2 servings

Prep time: 15 minutes
Cook time: 7 minutes

Springtime Pasta Italiano

2 cups broccoli florets
¾ cup thinly sliced pepperoni
½ cup WISH-BONE® Robusto Italian Dressing
8 ounces spaghetti, cooked and drained
2 tablespoons grated Parmesan cheese

In medium saucepan, steam or boil broccoli florets until tender; drain. Add pepperoni, robusto Italian dressing and hot spaghetti; heat thoroughly, stirring occasionally. Sprinkle with cheese.

Makes 4 main-dish servings

*Also terrific with WISH-BONE® Italian, Lite Italian *or* Blended Italian Dressing.

Salmon Tortellini

Chili Mac 'n Cheddar

1 package (7 ounces) CREAMETTES® Elbow Macaroni, cooked and drained
2 cans (15 ounces *each*) chili with beans
1 can (16 ounces) whole tomatoes, cut up, undrained
1 can (4 ounces) diced green chilies *or* jalapeño peppers, drained
1 cup (4 ounces) shredded Cheddar cheese
Sour cream
Corn chips

In large skillet over low heat, combine chili, tomatoes and green chilies; mix well. Simmer 10 minutes, stirring occasionally. Stir in hot macaroni; sprinkle cheese over top. Cover; simmer an additional 5 minutes or until cheese melts. Serve with sour cream and corn chips. Refrigerate leftovers.

Makes 6 to 8 servings

Italian Sausage with Kraut and Fettuccine

7 ounces fettuccine, cooked and drained
4 bacon slices
1 large onion, chopped
1 small red pepper, sliced into strips
1 cup thinly sliced mushrooms
1 tablespoon packed brown sugar
¼ cup red wine
1 can (14 ounces) FRANK'S® or SNOWFLOSS® Kraut, drained
1 package (12 ounces) precooked link Italian sausage, thickly sliced
2 tablespoon dried parsley flakes
¼ cup butter

In large skillet over medium heat, cook bacon until crisp; remove bacon from skillet, reserving drippings in skillet. Drain bacon on paper towels; crumble and set aside. Add onion, peppers and mushrooms to reserved drippings in skillet; cook and stir until tender. Stir in brown sugar, wine and kraut. Add sausage and parsley; cover. Reduce heat to low; simmer 8 minutes or until thoroughly heated, stirring occasionally. Add butter to hot pasta; toss to coat. Add bacon and kraut mixture; mix lightly.

Makes 4 to 6 servings

San Francisco Stir-Fry

6 ounces linguine, cooked and drained
1 cup carrot slices
4 ounces pea pods
½ teaspoon dried tarragon leaves, crushed
2 tablespoons PARKAY® Margarine
¾ pound VELVEETA® Pasteurized Process Cheese Spread, cubed
¼ cup milk

• Stir-fry vegetables and tarragon in margarine in large skillet over medium-high heat until crisp-tender. Reduce heat to low.

• Add process cheese spread and milk; stir until process cheese spread is melted. Add hot linguine; toss lightly.

Makes 4 to 6 servings

Prep time: 10 minutes
Cooking time: 15 minutes

Microwave: • In 1½-quart microwave-safe bowl, microwave vegetables, tarragon and margarine on HIGH 3 to 5 minutes or until crisp-tender, stirring every 2 minutes. • Stir in process cheese spread and milk; microwave on HIGH 2 to 4 minutes or until process cheese spread is melted, stirring after 2 minutes. Add hot linguine; toss lightly.

Creamy Fettuccine Toss

Speedy Stroganoff

1 pound beef sirloin, cut into thin strips
1 tablespoon CRISCO® Shortening
1 medium onion, sliced
1 clove garlic, minced
1 can (10½ ounces) condensed cream of mushroom soup
1 cup sour cream
1 can (3 ounces) sliced mushrooms, undrained
2 tablespoons ketchup
2 teaspoons Worcestershire sauce
Poppy Seed Noodles (recipe follows)

In large skillet, brown beef strips in hot CRISCO® over medium-high heat. Add onion and garlic; cook and stir until tender. Combine soup, sour cream, mushrooms, ketchup and Worcestershire; pour over beef mixture. Reduce heat to low. Heat thoroughly, stirring occasionally. Serve over Poppy Seed Noodles. *Makes 4 servings*

Poppy Seed Noodles: Combine 4 cups hot cooked noodles with 1 tablespoon butter and 1 teaspoon poppy seed; mix lightly.

Creamy Fettuccine Toss

¼ cup margarine *or* butter
1 tablespoon all-purpose flour
2 teaspoons WYLER'S® or STEERO® Chicken-Flavor Instant Bouillon
¾ teaspoon dried basil leaves, crushed
¼ teaspoon garlic powder
⅛ teaspoon pepper
1 cup (½ pint) BORDEN® or MEADOW GOLD® Coffee Cream *or* Half-and-Half
1 cup BORDEN® or MEADOW GOLD® Milk
½ (1-pound) package CREAMETTE® Fettuccini
¼ cup (1 ounce) grated Parmesan cheese
Chopped fresh parsley, walnuts and cooked crumbled bacon

In medium saucepan over medium heat, melt margarine. Stir in flour, bouillon, basil, garlic powder and pepper. Gradually add cream and milk. Cook, stirring occasionally, until bouillon dissolves and sauce thickens slightly, about 15 minutes. Meanwhile, cook fettuccine according to package directions; drain. Place in large bowl. Remove sauce from heat; stir in cheese. Add to hot fettuccine; toss to coat. Sprinkle with parsley, walnuts and bacon. Serve immediately. Refrigerate leftovers. *Makes 6 to 8 servings*

Fettuccine Alfredo

Chicken Pesto

3 cups hot cooked pasta
1½ tablespoons olive oil
4 skinless boneless chicken breast halves (about 1 pound)
1 jar (12 ounces) HEINZ® HomeStyle Chicken Gravy
¼ cup water
2 tablespoons prepared pesto sauce
2 teaspoons lemon juice
2 tablespoons grated Parmesan cheese

Heat oil in large skillet over medium heat. Add chicken; cook until browned on both sides. Cover; continue cooking 6 to 8 minutes or until chicken is tender. Remove chicken from skillet; keep warm. Combine gravy, water, pesto and lemon juice in same skillet; heat until bubbly, stirring occasionally. To serve, place chicken on hot pasta; spoon sauce over chicken and sprinkle with cheese.

Makes 4 servings

Fettuccine Alfredo

4 ounces spinach fettuccine noodles, cooked and drained
4 ounces egg fettuccine noodles, cooked and drained
¼ cup PARKAY® Margarine
1 cup whipping cream
¼ teaspoon salt
⅛ teaspoon pepper
1 package (3 ounces) KRAFT® 100% Shredded Parmesan Cheese, divided

• Melt margarine in 3-quart saucepan over low heat. Stir in cream, salt and pepper. Heat thoroughly, stirring occasionally.

• Add fettuccine and ½ cup Parmesan cheese, stirring until thoroughly heated. Serve with remaining cheese.

Makes 4 to 6 servings

Prep time: 5 minutes
Cooking time: 15 minutes

Pasta Carbonara: Prepare recipe as directed. Stir in 2 tablespoons chopped fresh parsley and 4 strips OSCAR MAYER® Bacon cooked, crumbled.

Pasta Primavera: In 10-inch skillet over medium-high heat, cook and stir 2 cups freshly cut vegetables in 2 tablespoons margarine 4 to 5 minutes. Stir into hot fettuccine. Continue as directed above.

Lighter Fettuccine: Substitute ½ cup 2% milk for ½ cup of the whipping cream. Prepare as above.

Pasta Vegetable Medley

1½ cups (6 ounces) tri-color corkscrew noodles, cooked and drained
2 cups broccoli flowerets
2 cups mushroom slices
1 medium red *or* green pepper, cut into strips
2 tablespoons PARKAY® Margarine
½ pound VELVEETA® Mexican Pasteurized Process Cheese Spread with Jalapeño Pepper, cubed
1 tablespoon milk

• Stir-fry vegetables in margarine in large skillet over medium-high heat until crisp-tender. Reduce heat to low.

• Add process cheese spread and milk; stir until process cheese spread is melted. Add hot noodles; toss lightly.

Makes 4 to 6 servings

Prep time: 15 minutes
Cooking time: 15 minutes

Microwave: • Microwave broccoli, peppers and margarine in 1½-quart microwave-safe casserole on HIGH 2 to 3 minutes or until vegetables are crisp-tender. • Add mushrooms. Microwave on HIGH 2 minutes; drain. Add process cheese spread and milk. • Microwave on HIGH 2 to 3 minutes or until process cheese spread is melted, stirring after 2 minutes. Add hot noodles; toss lightly.

Easy Linguine Tutto Mare

A very easy seafood pasta prepared from on-hand ingredients.

8 ounces linguine, cooked and drained
1 jar (12 ounces) PROGRESSO® White Clam Sauce
1 can (6 ounces) lump crabmeat, rinsed and drained
1 can (4½ ounces) deveined medium shrimp, rinsed and drained

1. In small saucepan over medium heat, combine white clam sauce, crabmeat and shrimp. Bring just to a boil. Remove from heat.

2. Add to hot linguine; toss gently to coat. (If necessary, add 2 tablespoons water for desired consistency.) Serve immediately. *Makes 4 servings*

Prep time: 15 minutes

Microwave: In 1-quart microwave-safe casserole, combine clam sauce, crabmeat and shrimp. Microwave on HIGH (100% power) 4½ to 5 minutes or until hot, stirring every 2 minutes. Continue as directed above in Step 2.

Ziti & Tuna Bake

Here's a quick supper dish you can pull right from your pantry.

6 ounces ziti pasta, cooked and drained
1 jar (15 ounces) spaghetti sauce with mushrooms
1 can (9¼ ounces) STARKIST® Tuna, drained and broken into chunks
½ cup sliced pitted ripe olives
1 cup (4 ounces) shredded low-fat mozzarella cheese, divided
Chopped fresh parsley

Microwave: In large bowl, combine hot pasta, spaghetti sauce, tuna, olives and ½ cup mozzarella cheese; mix lightly. Transfer mixture to 10×6-inch microwave-safe baking dish; cover with waxed paper. Microwave on HIGH power 9 minutes, rotating dish ¼ turn every 3 minutes. Sprinkle with remaining ½ cup cheese. Let stand, covered, 2 minutes to melt cheese. Sprinkle with parsley. *Makes 4 servings*

Prep time: 20 minutes

Pasta Alfredo

8 ounces thin vegetable-flavored noodles, cooked and drained
½ cup (2 ounces) grated Parmesan cheese
½ cup prepared HIDDEN VALLEY RANCH® Original Ranch® Salad Dressing
2 tablespoons chopped fresh parsley
Additional Parmesan cheese and freshly ground black pepper

In large saucepan over medium heat, combine hot noodles, cheese, salad dressing and parsley; toss to coat. Heat until cheese melts, stirring occasionally. Sprinkle individual servings with additional cheese and pepper to taste.
Makes 4 servings

Fettuccine with Herbed Cheese Sauce

3 tablespoons butter *or* margarine
⅓ cup sliced green onions with tops
1 clove garlic, minced
1 tablespoon all-purpose flour
½ teaspoon salt
½ teaspoon dried basil leaves, crushed
½ teaspoon dried oregano leaves, crushed
¼ teaspoon pepper
1¾ cups milk
1 cup (4 ounces) SARGENTO® Classic Supreme Shredded *or* Fancy Supreme Shredded Mozzarella Cheese
1 cup (8 ounces) SARGENTO® Ricotta Cheese*
3 tablespoons chopped fresh parsley
10 ounces fettuccine *or* spaghetti

In medium saucepan over medium heat, melt butter. Add onions and garlic; cook and stir until tender, about 5 minutes. Stir in flour, salt, basil, oregano and pepper. Gradually stir in milk. Heat until thick and bubbly, stirring occasionally. Remove from heat. Add cheeses; stir until melted. Stir in parsley; keep warm. Meanwhile, cook fettuccine according to package directions. Add cheese sauce; toss lightly to coat. *Makes 6 servings*

*SARGENTO® Old Fashioned Ricotta, Part Skim Ricotta *or* Light Ricotta can be used.

Pasta Cintoro

Lightly sautéed fresh vegetables make this recipe quick and easy.

8 ounces angel hair pasta, cooked and drained
2 tablespoons IMPERIAL® Margarine
2 tablespoons olive *or* vegetable oil
1 teaspoon dried basil leaves, crushed
¾ teaspoon LAWRY'S® Garlic Powder with Parsley
½ teaspoon LAWRY'S® Lemon Pepper Seasoning
½ cup chopped green pepper
1 medium zucchini, julienne-cut into 1-inch pieces
1 cup thinly sliced mushrooms
2 medium tomatoes, chopped
¼ to ½ cup chicken broth

In large skillet, melt margarine over medium-high heat. Add oil, basil, Garlic Powder with Parsley and Lemon Pepper Seasoning; blend well. Add vegetables; cook and stir until zucchini is crisp-tender. Stir in chicken broth; heat 1 minute. Add hot pasta; toss until well coated. *Makes 4 servings*

Presentation: Serve with a light sprinkling of grated Parmesan cheese.

Pasta Alfredo

New Orleans Sausage and Noodles

New Orleans Sausage and Noodles

1 package (4½ or 5¼ ounces) Alfredo noodles and sauce mix
¼ teaspoon ground red pepper
1 package (9 ounces) frozen artichoke hearts, thawed
1 tablespoon olive oil
1 package (1 pound) LOUIS RICH® fully cooked Turkey Smoked Sausage, cut diagonally into ¼-inch slices
1 clove garlic, minced
1 tomato, chopped

• Prepare Alfredo noodle mix according to package directions, stirring in red pepper and artichoke hearts during last 3 minutes of cooking time.

• Meanwhile, heat oil in large skillet over medium heat. Add sausage and garlic; cook and stir 5 minutes or until sausage is lightly browned.

• Stir tomato into sausage mixture; cook an additional 2 minutes. Serve over hot noodle mixture. *Makes 4 to 6 servings*

Nokkelost Macaroni & Cheese

4 ounces elbow macaroni, cooked and drained
1 cup evaporated skim milk
1½ tablespoons all-purpose flour
½ cup (2 ounces) shredded Nokkelost *or* Classic Jarlsberg cheese
2 green onions with tops, sliced
2 tablespoons chopped pimiento
1 tablespoon chopped fresh parsley
1 cup blanched cauliflowerets
Salt

In small saucepan over medium heat, gradually add milk to flour, stirring until well blended. Cook until thickened, stirring constantly. Add cheese; stir until melted. Stir in onions, pimiento and parsley. Add to hot macaroni with cauliflowerets; mix lightly. Season with salt to taste. *Makes 4 servings*

Favorite recipe from ***Norseland Foods, Inc.***

Easy Cheesy Tomato Macaroni

2 packages (7 ounces *each*) macaroni and cheese dinner
1 tablespoon olive *or* vegetable oil
1 cup finely chopped onion
1 cup thinly sliced celery
1 can (28 ounces) CONTADINA® Crushed Tomatoes
Grated Parmesan cheese, optional
Sliced green onions *or* celery leaves, optional

Cook macaroni (from macaroni and cheese dinner) according to package directions; drain. Heat oil in large skillet over medium-high heat. Add chopped onion and celery; cook and stir 3 minutes or until tender. Combine tomatoes and cheese mix from dinner; mix well. Add to vegetable mixture in skillet. Reduce heat to low; simmer, stirring constantly, until mixture is thickened. Simmer an additional 2 minutes to heat through. Add hot macaroni; toss lightly. Sprinkle with Parmesan cheese and garnish with green onions, if desired.

Makes 6 to 8 servings

Savory Cheese Tortellini

1 package (7 ounces) cheese-filled tortellini, cooked and drained
2 pounds VELVEETA® Pasteurized Process Cheese Spread, cubed
¼ cup milk
¼ teaspoon ground nutmeg

Combine process cheese spread, milk and nutmeg in medium saucepan. Stir over low heat until process cheese spread is melted. Add hot tortellini; mix lightly. Garnish as desired.

Makes 4 servings

Prep time: 10 minutes
Cooking time: 10 minutes

Microwave: • Combine process cheese spread, milk and nutmeg in 1-quart microwave-safe bowl. Microwave on HIGH 2½ to 4½ minutes or until process cheese spread is melted, stirring after 2 minutes. • Add hot tortellini; mix lightly. Garnish as desired.

Fettuccine with Creamy Tuna Sauce

A quick and easy recipe that uses canned tuna in a new way.

8 ounces fettuccine, cooked and drained
1 tablespoon vegetable oil
1½ cups sliced fresh mushrooms
⅓ cup sour cream
2 tablespoons water
¾ teaspoon LAWRY'S® Garlic Powder with Parsley
¾ teaspoon LAWRY'S® Seasoned Salt
1 can (6½ ounces) water-packed tuna, drained and broken into chunks
3 tablespoons chopped pimientos
2 tablespoons grated Parmesan cheese

In medium skillet, heat oil over medium-high heat. Add mushrooms; cook and stir until tender. Stir in sour cream, water, Garlic Powder with Parsley and Seasoned Salt. Combine with hot noodles, tuna and pimientos; mix lightly. Heat 1 minute. Sprinkle with Parmesan cheese. Serve immediately.

Makes 4 servings

Presentation: Garnish with chopped fresh parsley. Serve with broiled tomato slices.

FAMILY FIXIN'S

Layered Pasta Ricotta Pie

¼ (1-pound) package CREAMETTE® Vermicelli, uncooked
1 tablespoon olive *or* vegetable oil
⅓ cup finely chopped onion
4 cloves garlic, minced
1 cup grated fresh Romano cheese, divided
3 eggs, divided
1 container (15 or 16 ounces) ricotta cheese
1 package (10 ounces) frozen chopped spinach, thawed and *well drained*
½ teaspoon salt
1 jar (26 ounces) CLASSICO® Di Sicilia (Ripe Olives & Mushrooms) Pasta Sauce, divided

Preheat oven to 350°F. Break vermicelli into thirds; cook according to package directions. Drain. Meanwhile, in large skillet, heat oil over medium-high heat. Add onion and garlic; cook and stir until tender. Remove from heat. Add vermicelli, ½ cup Romano cheese and one egg; mix well. Press onto bottom of well-greased 9-inch springform pan. Combine 2 egg *yolks*, ricotta cheese, spinach, salt and remaining ½ cup Romano cheese. Spread over pasta layer. In small mixer bowl, beat 2 egg *whites* until stiff but not dry; fold into 1½ cups pasta sauce. Pour over spinach mixture. Bake 50 to 60 minutes or until set; let stand 10 minutes before cutting to serve. Meanwhile, heat remaining pasta sauce; serve with pie. Garnish as desired. Refrigerate leftovers.

Makes 6 to 8 servings

Five Wisconsin Cheese Pasta Bake

12 to 14 ounces macaroni *or* desired pasta shape, cooked and drained
1 cup (4 ounces) shredded Wisconsin Swiss cheese
1 cup (4 ounces) shredded Wisconsin Mozzarella cheese
2 tablespoons grated Wisconsin Parmesan cheese
1 cup (4 ounces) shredded Wisconsin Provolone cheese
½ cup Wisconsin Ricotta cheese
½ cup sour cream
½ cup heavy cream
1 tablespoon chopped fresh parsley
¾ teaspoon garlic powder
½ teaspoon pepper

In large bowl, combine Swiss, Mozzarella and Parmesan cheeses. Reserve ¾ cup cheese mixture; add pasta to remaining cheese mixture in bowl. Combine remaining ingredients. Add to pasta mixture; mix lightly. Pour into greased 13×9-inch baking dish. Sprinkle with reserved cheese mixture. Broil on middle oven rack 10 minutes or until thoroughly heated.

Makes 10 to 12 servings

Favorite recipe from ***Wisconsin Milk Marketing Board***
© 1992

Layered Pasta Ricotta Pie

Vegetable 'n Chicken Alfredo

Pepper-Chicken Fettuccine Toss

1 package (1 pound) CREAMETTE® Fettuccini, cooked and drained
¼ cup olive *or* vegetable oil
3 whole boneless skinless chicken breasts, cut into strips (about 1½ pounds)
2 large red peppers, cut into strips
2 large yellow peppers, cut into strips
1 medium green pepper, cut into strips
1 medium onion, cut into chunks
2 cups sliced fresh mushrooms
1 teaspoon any herb seasoning
2 tablespoons grated Parmesan cheese

In large skillet, heat oil over medium heat. Add chicken, peppers, onion, mushrooms and seasoning; cook and stir until chicken is no longer pink in center, 8 to 10 minutes. Add hot fettuccine and Parmesan cheese; toss to coat. Serve immediately. Refrigerate leftovers. *Makes 10 to 12 servings*

Vegetable 'n Chicken Alfredo

8 ounces pasta, cooked and drained
4 tablespoons butter *or* margarine, divided
3 tablespoons all-purpose flour
3 cups milk
¾ cup (3 ounces) SARGENTO® Grated Cheese*
½ teaspoon dried basil leaves, crushed
¼ teaspoon salt
¼ teaspoon black pepper
1 tablespoon vegetable oil
3 chicken breast halves, skinned, boned and cut into thin strips
¼ cup thinly sliced green onions with tops
4 cups sliced fresh vegetables (broccoli, mushrooms, green or red bell peppers, celery, green beans, carrots or zucchini)

In medium saucepan, melt 2 tablespoons butter over low heat. Add flour; cook 2 minutes, stirring occasionally. Gradually whisk in milk. Bring to a boil over medium heat; simmer until thickened, stirring constantly. Stir in grated cheese, basil, salt and black pepper. Set aside; keep warm.

Heat remaining 2 tablespoons butter and oil in large skillet. Add chicken; cook over medium heat, stirring constantly, until no longer pink in center. Remove chicken from skillet; set aside.

In same skillet, cook and stir onions with other vegetables until crisp-tender, about 5 minutes. Combine vegetables with hot pasta and chicken in large bowl; toss lightly. Serve with sauce. Sprinkle with additional grated cheese, if desired. *Makes 4 servings*

*SARGENTO® Parmesan, Parmesan and Romano or Italian-Style Grated Cheese may be used.

Old-Fashioned Tuna Noodle Casserole

- 3 tablespoons butter *or* margarine, divided
- ¼ cup plain dry bread crumbs
- 1 tablespoon finely chopped fresh parsley
- ½ cup chopped onion
- ½ cup chopped celery
- 1 cup water
- 1 cup milk
- 1 package LIPTON® Noodles & Sauce—Butter
- 2 cans (6½ ounces *each*) tuna, drained and flaked

Melt 1 tablespoon butter. Combine with bread crumbs and parsley in small bowl; set aside.

Melt remaining 2 tablespoons butter in medium saucepan over medium heat. Add onion and celery; cook and stir 2 minutes or until tender. Add water and milk; bring to a boil. Stir in noodles & butter sauce. Simmer 8 minutes or until noodles are tender, stirring occasionally. Stir in tuna. Spoon into greased 1-quart casserole; top with bread crumb mixture. Broil until crumbs are golden brown. *Makes about 4 servings*

Microwave: Prepare bread crumb mixture as directed. In 1½-quart microwave-safe casserole, combine remaining 2 tablespoons butter, onion and celery. Microwave on HIGH (Full Power) 2 minutes or until vegetables are tender. Stir in water, milk and noodles & butter sauce. Microwave 11 minutes or until noodles are tender, stirring after 6 minutes. Stir in tuna. Top with bread crumb mixture. Microwave 1 minute.

Rotelle with Pork & Pepper Pasta Sauce

- 3 tablespoons olive oil, divided
- ½ *each* green and red pepper, cut into strips
- 1 medium onion, cut into wedges
- 1 (¾- to 1-pound) pork tenderloin, cut into ½-inch cubes
- 2 cloves garlic, minced
- 1 jar (26 ounces) CLASSICO® Di Roma Arrabbiata (Spicy Red Pepper) Pasta Sauce
- ¼ teaspoon dried thyme leaves, crushed
- ½ (1-pound) package CREAMETTE® Rotelle

In large skillet, heat 2 tablespoons oil over medium-high heat. Add vegetables; cook and stir until tender. Remove from skillet. In same skillet, cook and stir pork and garlic until pork is no longer pink in center. Stir in pasta sauce and thyme. Reduce heat to low; simmer, uncovered, 20 minutes or until pork is tender, stirring occasionally. Meanwhile, cook pasta according to package directions; drain. Combine hot pasta with remaining 1 tablespoon oil; toss lightly. Stir vegetables into sauce. Serve over pasta. Refrigerate leftovers.

Makes 4 to 6 servings

Rotelle with Pork & Pepper Pasta Sauce

Mexican Mac 'n Cheese Dinner

1 package (7 ounces) elbow macaroni, cooked and drained
¾ pound VELVEETA® Mexican Pasteurized Process Cheese Spread with Jalapeño Pepper, cubed
¼ cup milk
1 tablespoon chopped cilantro
1 pound ground beef
1 can (8 ounces) tomato sauce
½ cup chopped tomato
¼ cup green onion slices with tops
¼ cup pitted ripe olive slices

• Mix together hot macaroni, process cheese spread, milk and cilantro in medium saucepan; stir until process cheese spread is melted.

• Crumble meat into 1-quart microwave-safe bowl. Microwave on HIGH 5 to 6 minutes or until meat loses pink color when stirred; drain. Stir in tomato sauce.

• Spoon ½ of macaroni mixture into 2-quart microwave-safe casserole; top with meat mixture and remaining macaroni mixture. Cover with lid.

• Microwave 5 to 7 minutes or until thoroughly heated, turning dish after 3 minutes. Top with remaining ingredients. *Makes 4 to 6 servings*

Prep time: 15 minutes
Microwave cooking time: 13 minutes

Conventional: • Preheat oven to 350°F. • Prepare macaroni mixture as directed. • Brown meat; drain. Stir in tomato sauce. • Assemble recipe as directed. • Bake, uncovered, 15 minutes or until thoroughly heated. Top with remaining ingredients.

Fettuccine with Ham & Mushroom Sauce

8 ounces fettuccine noodles, cooked and drained
¼ cup butter *or* margarine
8 ounces fresh mushrooms, sliced, *or* 1 can (8 ounces) sliced mushrooms, drained
1 medium onion, chopped
1 pound cooked ham, chopped
1 recipe White Sauce Base (recipe follows)
¼ cup (1 ounce) grated Parmesan cheese

In large skillet, melt butter over medium heat. Add mushrooms and onion; cook and stir 5 minutes or until tender. Add ham; mix well. Prepare White Sauce Base. Stir in Parmesan cheese; pour over ham mixture. Heat until bubbly, stirring frequently. Serve over hot noodles. Garnish with chopped fresh parsley and additional grated Parmesan cheese, if desired. *Makes 4 servings*

White Sauce Base

2 tablespoons butter *or* margarine
2 tablespoons all-purpose flour
¼ teaspoon salt
½ teaspoon TABASCO® pepper sauce
1¼ cups milk

In small saucepan, melt butter over low heat. Blend in flour, salt and TABASCO® sauce. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Simmer 1 minute.

Makes about 1 cup

Microwave: In 1-quart microwave-safe bowl, melt butter on HIGH 30 to 45 seconds. Stir in flour. Microwave, uncovered, on HIGH 30 seconds or until bubbly. Gradually stir in milk, salt and TABASCO® sauce. Microwave, uncovered, on HIGH 2½ to 3½ minutes, until thickened, stirring every minute.

Chili Mostaccioli

1 pound ground beef
1 cup soft bread crumbs
½ cup milk
1 teaspoon salt
Dash pepper
2 tablespoons CRISCO® Shortening
¼ cup chopped onion
1 clove garlic, minced
2 cans (11¼ ounces *each*) condensed chili-beef soup
1 soup can water
7 ounces mostaccioli *or* tubular macaroni (about 3 cups)
Grated Parmesan cheese

Combine meat, crumbs, milk, salt and pepper; shape into five oblong patties. In skillet, brown patties in hot CRISCO®. Remove patties; set aside. Add onion and garlic to skillet; cook and stir until tender. Blend in soup and water. Return patties to skillet. Bring mixture to a boil; simmer, covered, 15 minutes. Meanwhile, cook mostaccioli according to package directions; drain. Place on large heated platter. Arrange patties on mostaccioli; top with sauce. Sprinkle with Parmesan cheese.

Makes 5 servings

Polish Reuben Casserole

2 cans (10¾ ounces *each*) condensed cream of mushroom soup
1⅓ cups milk
½ cup chopped onion
1 tablespoon prepared mustard
2 cans (16 ounces *each*) sauerkraut, rinsed and drained
1 package (8 ounces) uncooked medium noodles
1½ pounds Polish sausage, cut into ½-inch pieces
2 cups (8 ounces) shredded Swiss cheese
¾ cup whole-wheat bread crumbs
2 tablespoons butter, melted

Polish Reuben Casserole

Preheat oven to 350°F. Combine soup, milk, onion and mustard in medium bowl; blend well. Spread sauerkraut onto bottom of greased 13×9-inch baking dish. Cover with *uncooked* noodles; spoon soup mixture evenly over top. Top with sausage and cheese. Combine bread crumbs and butter in small bowl; sprinkle over cheese. Cover pan tightly with foil. Bake 1 hour or until noodles are tender. Garnish as desired. *Makes 8 to 10 servings*

Favorite recipe from ***North Dakota Wheat Commission***

Beef Oriental

3 cups corkscrew pasta, cooked and drained
1 pound ground beef
7 green onions with tops, diagonally sliced into 2-inch pieces
3 tablespoons soy sauce
¼ teaspoon ground ginger
2 to 3 ribs celery, diagonally sliced into 1-inch pieces
8 mushrooms, sliced
1 package (20 ounces) frozen pea pods, rinsed under hot water
1 can (8 ounces) tomato sauce
3 fresh tomatoes, cut into wedges
1 cup (4 ounces) shredded Cheddar cheese, divided
1 green pepper, cut into thin slices

Brown beef with onions, soy sauce and ginger in wok or large skillet over medium-high heat, stirring occasionally to separate meat. Push mixture up onto side of wok. Add celery and mushrooms; stir-fry 2 minutes. Push up onto side. Add pea pods and tomato sauce; cook 4 to 5 minutes, stirring every minute. Add pasta, tomatoes and ¾ cup cheese. Stir gently to combine all ingredients. Cook 1 minute. Add green pepper; sprinkle remaining cheese over top. Reduce heat to low; heat thoroughly, stirring occasionally. *Makes 4 servings*

Favorite recipe from **North Dakota Beef Commission**

Spinach-Noodle Casserole

Serve a shredded carrot salad and fresh fruit for dessert along with this easy-to-make main course.

4 ounces wide egg noodles *or* fusilli, cooked and drained
1 package (10 ounces) frozen chopped spinach
2 cups lowfat ricotta cheese
¼ cup reduced-calorie mayonnaise *or* salad dressing
1 egg
2 teaspoons dried chives
1 teaspoon dried basil leaves, crushed
½ teaspoon dill weed
¼ teaspoon salt
⅛ teaspoon pepper
1 can (9¼ ounces) STARKIST® Tuna, drained and broken into chunks
½ cup (2 ounces) shredded lowfat mozzarella cheese

Microwave: Place opened spinach package in shallow microwave-safe bowl. Microwave, uncovered, on HIGH power 4 to 6 minutes or until thawed, turning every 2 minutes. Let stand 2 minutes; drain well and squeeze out excess moisture. In blender container or food processor bowl, combine spinach, ricotta cheese, mayonnaise, egg, chives and seasonings; cover. Blend until smooth.

Onto bottom of 9-inch square microwave-safe casserole or 4 individual microwave-safe ramekins, place noodles. Top with layers of tuna and ricotta cheese mixture, spreading to edge of dish; cover loosely. Microwave on HIGH power 8 to 11 minutes or until mixture is hot in center, turning dish after 5 minutes. Sprinkle with mozzarella cheese. Let stand, covered, 5 minutes or until cheese is melted.

Makes 4 servings

Prep time: 15 minutes

Beef Oriental

Fiesta Chicken Breasts

12 ounces spinach fettuccine *or* linguine, cooked and drained
3 tablespoons butter *or* margarine
3 whole chicken breasts, split, skinned and boned
1 jar (7 ounces) roasted red peppers, drained and sliced into ½-inch strips (about 1 cup)
¼ cup sliced green onions with tops
¼ cup all-purpose flour
1 cup chicken broth
1 cup milk
¼ cup dry white wine
1½ cups (6 ounces) SARGENTO® Classic Supreme Shredded Monterey Jack Cheese *or* Mild Cheddar Cheese
¼ cup coarsely chopped fresh cilantro

Fiesta Chicken Breasts

Melt butter in large skillet over medium heat. Add chicken; cook until golden brown and no longer pink in center, about 5 minutes per side. Remove chicken from skillet, reserving drippings in skillet; place chicken over fettuccine. Top with red pepper strips; keep warm. Add green onions to drippings in skillet; cook and stir 1 minute. Add flour; cook 1 minute, stirring constantly. Stir in broth, milk and wine. Bring to a boil; cook until thickened, stirring constantly. Add Monterey Jack cheese; stir until melted. Pour evenly over peppers, chicken and hot fettuccine; sprinkle with cilantro.

Makes 6 servings

Speedy Chili-Mac

2 cups elbow macaroni, cooked in unsalted water and drained
1 can (15 ounces) chili without beans
1 can (10¾ ounces) condensed cream of mushroom soup
1 cup (4 ounces) shredded Cheddar cheese, divided
1 can (2.8 ounces) DURKEE® French Fried Onions, divided

Preheat oven to 350°F. Combine hot macaroni with chili, soup, ½ cup cheese and ½ can French Fried Onions; mix lightly. Spoon into greased 2-quart casserole; cover. Bake, 25 minutes or until thoroughly heated. Top with remaining cheese and onions. Bake, uncovered, 5 minutes or until onions are golden brown. *Makes 4 to 6 servings*

Microwave: Assemble macaroni mixture as directed; spoon into 2-quart microwave-safe casserole. Microwave, covered, on HIGH 8 to 10 minutes or until thoroughly heated, stirring after 5 minutes. Stir. Top with remaining cheese and onions. Microwave, uncovered, 1 minute or until cheese melts. Let stand 5 minutes.

Sausage & Peppers with Pasta

1 tablespoon olive *or* vegetable oil
1 teaspoon minced fresh garlic
1 pound sweet Italian sausage, sliced diagonally into 1-inch pieces
1 cup sliced onion
2 medium red *or* green peppers, cut into thin strips
2½ cups water
1 package LIPTON® Pasta & Sauce—Herb Tomato
Black pepper

In large skillet, heat oil over medium heat. Add garlic; cook and stir 30 seconds. Add sausage; cook over medium-high heat 5 minutes or until browned, stirring occasionally. Drain. Add onion and red peppers; cook, stirring frequently, 7 minutes or until vegetables are tender. Drain. Add water. Bring to a boil. Reduce heat to medium. Stir in pasta & herb tomato sauce; simmer 12 minutes or until pasta is tender, stirring occasionally. Season with black pepper to taste.

Makes about 4 servings

Mandarin Pork Noodles

8 ounces vermicelli noodles, cooked and drained
1 DOLE® Fresh Pineapple
¼ pound pork butt *or* shoulder
2 large cloves garlic, minced
2 tablespoons minced fresh ginger root
5 tablespoons soy sauce
¼ teaspoon crushed red pepper flakes
2 DOLE® Carrots, slivered
1 DOLE® Green Bell Pepper, slivered
4 DOLE® Green Onions with tops, cut into 2-inch pieces
1 tablespoon sesame oil

Sausage & Peppers with Pasta

• Twist crown from pineapple. Cut pineapple in half lengthwise. Reserve ½ for another stir-fry or salad. Cut remaining pineapple into quarters. Cut fruit from shells; core and chunk.

• Cut fat from pork; cut meat into thin strips. Cook fat in wok or large skillet until translucent. Remove fat from wok, reserving meat drippings in wok. Add pork strips to hot drippings; cook and stir until pork is no longer pink in center. Add garlic and ginger; cook and stir until tender. Stir in soy sauce and pepper flakes. Add carrots and bell pepper. Reduce heat to low; cover. Steam until vegetables are crisp-tender, 2 to 3 minutes. Add hot noodles; stir until coated with sauce. Add pineapple, onion and sesame oil. Cover; heat thoroughly, stirring occasionally.

Makes 4 servings

Prep time: 15 minutes
Cook time: 10 minutes

Meatballs and Pasta Picante con Queso

- 1 egg, slightly beaten
- 1 pound ground beef
- 1 cup fresh bread crumbs (about 2 slices bread)
- ¾ cup PACE® Picante Sauce, divided
- ¼ cup chopped onion
- 2 tablespoons chopped fresh parsley
- 1 teaspoon salt
- 2 teaspoons ground cumin, divided
- 1 can (15 ounces) tomato sauce
- ½ pound pasteurized process cheese spread, cubed
- 1½ teaspoons chili powder
- 1 teaspoon ground coriander
- 1 pound thin linguine *or* other pasta
- ⅓ cup chopped fresh cilantro, optional

Combine egg, meat, bread crumbs, ¼ cup picante sauce, onion, parsley, salt and ½ teaspoon cumin; mix well. Shape into 1-inch balls. Place meatballs in 15×10-inch baking pan. Bake at 350°F, 15 minutes; drain. (*Or,* arrange about ⅓ of the meatballs in circle in 9-inch glass pie plate; cover with waxed paper. Microwave on HIGH (100% power) 3 minutes, rotating dish after 2 minutes; drain. Repeat with remaining meatballs.)

Combine remaining ½ cup picante sauce, tomato sauce, process cheese spread, chili powder, coriander and remaining 1½ teaspoons cumin in large saucepan. Cook over low heat, stirring frequently, until process cheese spread is melted. Add meatballs; simmer until heated through. Meanwhile, cook pasta according to package directions; drain. Spoon sauce mixture over hot pasta; sprinkle with cilantro, if desired. Serve with additional picante sauce, if desired.

Makes 6 servings

Meatballs and Pasta Picante con Queso

Hearty Manicotti

- 1¼ cups water, divided
- 1 pound sweet (mild) Italian sausage links
- 1 pound ground beef
- 1 medium onion, chopped
- 1 can (15 ounces) tomato puree
- 1 can (6 ounces) tomato paste
- 1 teaspoon sugar
- ½ teaspoon black pepper
- 1¾ teaspoons dried basil leaves, crushed, divided
- 1½ teaspoons salt, divided
- 1 package (12 ounces) manicotti shells
- 2 cups (15 ounces) SARGENTO® Ricotta Cheese*
- 2 cups (8 ounces) SARGENTO® Classic Supreme Shredded Low Moisture Part-Skim Mozzarella Cheese, divided
- 2 tablespoons chopped fresh parsley
- SARGENTO® Grated Cheese**

In 5-quart covered Dutch oven, place ¼ cup water and sausage; cook over medium heat 5 minutes. Uncover. Continue cooking until sausage is browned and no longer pink in center. Remove sausage from pan; drain on paper towels.

Add beef and onion to Dutch oven; cook over medium heat, stirring occasionally to separate meat; drain. Stir in tomato puree, tomato paste, sugar, pepper, 1 teaspoon basil, 1 teaspoon salt and remaining 1 cup water; cover. Simmer 45 minutes, stirring occasionally.

Cut sausage into bite-size pieces. Add to beef mixture; simmer 15 minutes, stirring occasionally.

Meanwhile, cook manicotti shells according to package directions; rinse and drain well.

In large bowl, combine Ricotta cheese, 1 cup Mozzarella cheese, parsley, remaining ¾ teaspoon basil and remaining ½ teaspoon salt. Spoon into shells; set aside.

Spoon ½ of meat sauce into large shallow baking dish. Arrange cheese-stuffed shells over sauce. Spoon remaining sauce over shells. Sprinkle with remaining 1 cup Mozzarella cheese. Bake at 375°F, 30 minutes. Serve with grated cheese. *Makes 6 servings*

*SARGENTO® Old Fashioned Ricotta, Part Skim Ricotta or Light Ricotta can be used.

**SARGENTO® Parmesan, Parmesan and Romano or Italian-Style Grated Cheese can be used.

Cacciatore-Style Chicken Fillets

4 cups rotini pasta, cooked and drained
¼ cup all-purpose flour
½ teaspoon garlic salt
¼ teaspoon pepper
4 boneless skinless chicken breasts, pounded to ¼-inch thickness
3 tablespoons WESSON® Vegetable Oil
1 cup *each* chopped onion and green pepper strips
1 teaspoon minced fresh garlic
2 cups sliced fresh mushrooms
1 cup sliced zucchini
1 can (15 ounces) HUNT'S® Tomato Sauce
1 can (14½ ounces) HUNT'S® Whole Tomatoes, cut up, undrained
⅓ cup dry white wine
2 teaspoons dried basil leaves, crushed
1 teaspoon *each* sugar and chicken bouillon granules
½ teaspoon dried oregano leaves, crushed

In large plastic bag, combine flour, garlic salt and pepper. Add chicken; shake to coat thoroughly. Heat oil in large skillet over medium heat. Add chicken; cook 4 to 5 minutes on each side or until no longer pink in center. Remove chicken from skillet; set aside. Add onion, green pepper and garlic to skillet. Cook and stir until crisp-tender. Add mushrooms and zucchini; cook and stir 1 to 2 minutes. Stir in all remaining ingredients *except* chicken and pasta. Bring to a boil. Add chicken; spoon sauce over chicken. Simmer, covered, 5 minutes. Serve over hot pasta.

Makes 4 servings

Stuffed Pasta Shells

4 ounces (about 18) large pasta shells, cooked and drained
2 cups finely chopped cooked ham *or* turkey
1 cup ricotta cheese
½ cup MIRACLE WHIP® Salad Dressing
¼ cup chopped red onion
2 tablespoons cold water
¼ cup (1 ounce) KRAFT® 100% Grated Parmesan Cheese
¼ cup dry bread crumbs
1 to 2 tablespoons chopped fresh parsley
1 tablespoon PARKAY® Margarine, melted

• Heat oven to 350°F.

• Combine ham, ricotta cheese, salad dressing and onions; mix lightly.

• Fill shells with ham mixture; place, filled-side up, in shallow baking dish.

• Add 2 tablespoons cold water to dish; cover with foil. Bake 30 minutes or until thoroughly heated.

• Combine parmesan cheese, crumbs, parsley and margarine; sprinkle over shells. Continue baking, uncovered, 5 minutes. Serve with your favorite accompaniments. *Makes 6 servings*

Prep time: 15 minutes
Cook time: 35 minutes

Microwave: • Omit cold water. • Microwave margarine in 9-inch microwave-safe pie plate on HIGH 30 seconds or until melted. • Stir in parmesan cheese and crumbs. Microwave on HIGH 2 minutes, stirring every 1 minute. Stir in parsley; set aside. • Assemble shells as directed; place in shallow microwave-safe baking dish. Cover with plastic wrap; vent. • Microwave on HIGH 7 to 8 minutes or until thoroughly heated, turning dish after 4 minutes. • Sprinkle with parmesan cheese mixture. Let stand 5 minutes. Serve as directed.

Italian Rice and Vegetables

5 tablespoons BUTTER FLAVOR CRISCO®, divided
1 cup uncooked long-grain rice
½ cup uncooked spaghetti pieces (about 1-inch long)
½ teaspoon salt
½ teaspoon Italian seasoning
⅛ teaspoon pepper
2 cups water
1 package (10 ounces) frozen chopped broccoli, thawed
1 cup sliced fresh mushrooms
¾ cup quartered cherry tomatoes

In 2-quart saucepan, melt 3 tablespoons BUTTER FLAVOR CRISCO®. Add *uncooked* rice and spaghetti. Cook and stir over medium heat until rice and noodles are golden brown. Stir in salt, Italian seasoning, pepper and water. Bring to a boil. Reduce heat to low; cover and simmer 15 minutes or until water is absorbed. Set aside.

In large skillet, melt remaining 2 tablespoons BUTTER FLAVOR CRISCO® over medium heat. Add broccoli, mushrooms and tomatoes. Cook and stir until mushrooms are tender. Add rice mixture. Cook and stir until thoroughly heated. *Makes 6 servings*

Spaghetti & Meatballs

1 package (1 pound) CREAMETTE® Spaghetti, cooked and drained
1 egg, slightly beaten
1 pound lean ground beef
¾ cup (3 ounces) grated Parmesan cheese
½ cup finely chopped onion
½ cup fresh bread crumbs (about 1 slice bread)
1 jar (26 ounces) CLASSICO® Pasta Sauce, any flavor, divided
2 teaspoons WYLER'S® or STEERO® Beef-Flavor Instant Bouillon
1 teaspoon Italian seasoning
8 ounces fresh mushrooms, sliced (about 2 cups)

In large bowl, combine egg, meat, Parmesan cheese, onion, crumbs, ½ cup pasta sauce, bouillon and Italian seasoning; mix well. Shape into balls. In large kettle or Dutch oven, brown meatballs; drain. Stir in remaining pasta sauce and mushrooms; simmer, uncovered, 10 minutes or until thoroughly heated, stirring occasionally. Serve over hot spaghetti. Refrigerate leftovers. *Makes 6 to 8 servings*

Favorite Mac 'n Cheese

2 cups (7 ounces) elbow macaroni, cooked and drained
¼ cup chopped green pepper
¼ cup chopped red pepper
¼ cup chopped onion
2 tablespoons PARKAY® Margarine
1 pound VELVEETA® Pasteurized Process Cheese Spread, cubed
½ cup milk

Spaghetti & Meatballs

• Preheat oven to 350°F.

• Cook and stir vegetables in margarine until vegetables are crisp-tender. Reduce heat to low.

• Add process cheese spread and milk; stir until process cheese spread is melted. Stir in macaroni; spoon into 2-quart casserole.

• Bake 15 minutes. Sprinkle with KRAFT® 100% Grated Parmesan Cheese, if desired. *Makes 6 servings*

Prep time: 15 minutes
Cook time: 15 minutes

Microwave: • Microwave vegetables and margarine in 2-quart casserole on HIGH 2 to 2½ minutes or until vegetables are crisp-tender. • Add process cheese spread and milk; microwave 3 to 4 minutes or until process cheese spread is melted, stirring after 2 minutes. • Stir in macaroni. Microwave 4 to 6 minutes or until thoroughly heated, stirring after 3 minutes. Sprinkle with KRAFT® 100% Grated Parmesan Cheese, if desired.

Sweet & Sour Tortellini

Sweet & Sour Tortellini

1 package (7 to 12 ounces) cheese-filled tortellini
½ pound boneless tender beef steak (sirloin, rib eye *or* top loin)
2 teaspoons cornstarch
2 teaspoons KIKKOMAN® Soy Sauce
1 small clove garlic, minced
½ cup KIKKOMAN® Sweet & Sour Sauce
⅓ cup chicken broth
1 tablespoon sugar
2 tablespoons dry sherry
2 tablespoons vegetable oil, divided
1 medium onion, chunked
1 small red pepper, chunked
1 small green pepper, chunked

Cook tortellini according to package directions, omitting salt; drain. Cut meat into thin bite-size pieces. Combine cornstarch, soy sauce and garlic in small bowl; stir in meat. Let stand 15 minutes. Meanwhile, combine sweet & sour sauce, chicken broth, sugar and sherry; set aside. Heat 1 tablespoon oil in hot wok or large skillet over high heat. Add meat mixture; stir-fry 1 minute. Remove from wok. Heat remaining 1 tablespoon oil in wok. Add onion and peppers; stir-fry 3 minutes. Add meat mixture, sweet & sour sauce mixture and tortellini. Heat thoroughly, stirring occasionally.
Makes 4 servings

Quick Chili Bake

7 ounces MUELLER'S® Pasta Swirls®, cooked 5 minutes and drained
1 can (15 to 16 ounces) chili
1 jar (12 ounces) mild *or* medium chunky salsa
1 can (12 ounces) corn, drained
½ cup (2 ounces) shredded Cheddar cheese

In large bowl, combine chili, salsa and corn. Add pasta; toss to coat. Spoon into 2-quart casserole; top with cheese. Bake at 400°F, 30 minutes or until thoroughly heated. Serve with corn chips, if desired.

Makes 6 servings

Microwave: Prepare pasta mixture as directed; spoon into 2-quart microwave-safe casserole. Microwave on HIGH (100% power) 15 minutes or until thoroughly heated, turning dish after 8 minutes. Top with cheese. Microwave on HIGH 1 minute or until cheese is melted.

Spaghetti Pizza Deluxe

Spaghetti Pizza Deluxe

1 package (7 ounces) CREAMETTE® Spaghetti, cooked and drained
1 egg, slightly beaten
½ cup skim milk
Vegetable cooking spray
½ pound lean ground beef
1 medium onion, chopped
1 medium green pepper, chopped
2 cloves garlic, minced
1 can (15 ounces) tomato sauce
1 teaspoon Italian seasoning
1 teaspoon any salt-free herb seasoning
¼ teaspoon black pepper
2 cups sliced fresh mushrooms
2 cups (8 ounces) shredded part-skim mozzarella cheese

In medium bowl, blend egg and milk. Add spaghetti; toss to coat. Spray 15×10-inch baking pan with vegetable cooking spray. Spread spaghetti mixture evenly into prepared pan. In large skillet over medium heat, brown meat with onion, green pepper and garlic, stirring occasionally to separate meat; drain. Add tomato sauce and seasonings; simmer 5 minutes, stirring occasionally. Spoon meat mixture evenly over spaghetti mixture; top with mushrooms and cheese. Bake at 350°F, 20 minutes. Let stand 5 minutes before cutting to serve. Refrigerate leftovers.

Makes 6 to 8 servings

Note: To reduce sodium, substitute no-salt-added tomato sauce.

Baked Mostaccioli

1 package (10 ounces) mostaccioli *or* other large macaroni, cooked and drained
½ pound Italian sausage, casing removed
2 cups sliced fresh mushrooms
½ cup chopped onion
1 teaspoon minced fresh garlic
1 can (15 ounces) HUNT'S® Tomato Sauce
1 can (14½ ounces) HUNT'S® Whole Tomatoes, cut up, undrained
1½ teaspoons brown sugar
2 teaspoons dried basil leaves, crushed
1 teaspoons dried oregano leaves, crushed
¼ teaspoon pepper
2 eggs, slightly beaten
1 carton (16 ounces) small curd cottage cheese
3 tablespoons grated Parmesan cheese

Crumble sausage into large skillet. Add mushrooms, onion and garlic. Cook until sausage is no longer pink and vegetables are tender, stirring occasionally to separate meat; drain. Stir in tomato sauce, tomatoes, brown sugar and seasonings. Combine 2 cups meat sauce and pasta; mix lightly. Combine eggs and cottage cheese; mix until well blended. In 13×9-inch baking dish, layer pasta mixture, cottage cheese mixture and remaining sauce; sprinkle with Parmesan cheese. Bake, uncovered, at 350°F, 30 minutes or until hot and bubbly. *Makes 6 to 8 servings*

Baked Rigatoni with Cheese

An old-style family favorite.

8 ounces rigatoni pasta, cooked and drained
½ pound Italian sausage
2 cups milk
2 tablespoons all-purpose flour
2½ cups (10 ounces) shredded mozzarella cheese
¼ cup (1 ounce) grated Parmesan cheese
1 teaspoon LAWRY'S® Garlic Salt
¾ teaspoon LAWRY'S® Seasoned Pepper
2 to 3 tablespoons plain dry bread crumbs *or* ¾ cup croutons

Crumble sausage into large skillet over medium heat. Brown 5 minutes, stirring occasionally to break up meat; drain. In small bowl, gradually add milk to flour, stirring until well blended. Add to sausage. Bring to a boil, stirring constantly. Stir in pasta, cheeses, Garlic Salt and Seasoned Pepper. Place in 1½-quart baking dish. Bake at 350°F, 25 minutes. Sprinkle with bread crumbs. Broil just until crumbs are lightly browned. *Makes 6 servings*

Presentation: Garnish with chopped fresh parsley. Serve with crusty Italian bread.

Hint: ¼ pound chopped cooked ham can be substituted for sausage.

Spaghetti Rolls

1 package (8 ounces) manicotti shells, cooked and drained
1½ pounds ground beef
1 tablespoon vegetable oil
1 tablespoon onion powder
1 teaspoon salt
½ teaspoon pepper
2 cups spaghetti sauce, divided
1 cup (4 ounces) shredded pizza flavored cheese blend *or* mozzarella cheese

Preheat oven to 350°F. Brown meat in oil in large skillet over medium-high heat, stirring occasionally to separate meat; drain. Add onion powder, salt and pepper; mix well. Stir in 1 cup spaghetti sauce; cool and set aside.

Reserve ½ cup meat mixture. Combine remaining meat mixture and cheese in large bowl; stuff into manicotti. Arrange in greased 13×9-inch baking dish. Combine remaining spaghetti sauce and reserved meat mixture in small bowl; mix well. Pour over manicotti. Cover with foil. Bake 20 to 30 minutes or until hot. Garnish as desired.

Makes 4 servings

Favorite recipe from ***North Dakota Beef Comminssion***

Easy Macaroni and Cheese

1 can (46 ounces) COLLEGE INN® Chicken *or* Beef Broth
1 package (12 ounces) spiral macaroni
½ cup BLUE BONNET® Margarine, divided
¼ cup all-purpose flour
2 cups (8 ounces) shredded Cheddar cheese
30 RITZ® Crackers, coarsely crushed

Pour broth into large heavy saucepan. Bring to a boil. Add macaroni; cook according to package directions, omitting salt. Drain, reserving 2 cups broth. (If necessary, add enough water to reserved broth to measure 2 cups.) Set aside.

In medium saucepan over medium-high heat, melt ¼ cup margarine. Blend in flour. Gradually add reserved broth, stirring constantly, until mixture comes to a boil and thickens. Cook and stir 2 minutes. Add cheese; stir until melted. Combine cheese sauce and macaroni in 2-quart casserole; mix lightly to coat. Melt remaining ¼ cup margarine; stir in cracker crumbs. Sprinkle over macaroni mixture. Bake at 400°F, 30 minutes or until hot and bubbly.

Makes 6 to 8 servings

Creamy Crab Alfredo

6 ounces fettuccine, cooked and drained
2 tablespoons butter *or* margarine
4 teaspoons all-purpose flour
1¼ cups half-and-half
¼ cup (1 ounce) grated Parmesan cheese
2 packages (8 ounces *each*) LOUIS KEMP® CRAB DELIGHTS® Flakes *or* Chunks
1 tablespoon chopped fresh parsley

• Melt butter in saucepan over medium heat; stir in flour. Gradually add half-and-half, stirring constantly until thickened.

• Add Parmesan cheese; cook and stir until smooth. Stir in surimi seafood; continue cooking 3 minutes, stirring occasionally.

• Add sauce to hot fettuccine; toss lightly to coat. Sprinkle with parsley. Serve immediately. *Makes 4 servings*

Spaghetti Rolls

Northern Italian Chicken and Mushrooms

An easy, tasty main dish that's ideal for an after-work family meal.

2 cups egg noodles, cooked and drained
3 tablespoons PROGRESSO® Olive Oil
1 pound boneless skinless chicken breast halves
1 cup sliced mushrooms
1 small onion, sliced and separated into rings
1 can (19 ounces) PROGRESSO® Chicken Vegetable Soup
½ cup sour cream
2 teaspoons cornstarch

Northern Italian Chicken and Mushrooms

1. In large skillet, heat olive oil over medium heat. Add chicken; cook 15 minutes or until browned on both sides and no longer pink in center.

2. Remove chicken from skillet. Add mushrooms and onion to skillet; cook and stir 5 minutes or until tender. (Add additional oil if necessary to prevent sticking.)

3. Return chicken to skillet. Pour soup over chicken; cover. Simmer 5 minutes.

4. Stir sour cream and cornstarch into soup mixture, rearranging chicken as necessary. Heat thoroughly until soup mixture is thickened, stirring occasionally.

5. Serve over hot noodles.

Makes 4 servings

Prep time: 15 minutes
Cook time: 30 minutes

Microwave: Reduce olive oil to 1 tablespooon. In 1½-quart microwave-safe casserole, pour 1 tablespoon olive oil, tilting casserole to evenly coat bottom. Place chicken in single layer in casserole, turning to coat with oil; cover. Microwave on HIGH (100% power) 5 minutes or until chicken is no longer pink in center, turning chicken over after 2½ minutes. Stir in mushrooms and onion; cover. Microwave on HIGH 1 minute. Add soup; cover. Microwave on HIGH 5 minutes, stirring after 3 minutes. In small dish, combine sour cream and cornstarch; stir into soup mixture. Cover. Microwave on MEDIUM (50% power) 5 minutes or until soup mixture is thickened, stirring after 3 minutes. Serve over hot noodles.

Sunburst Stir-Fry

4 ounces thin spaghetti, cooked and drained
1 can (20 ounces) DOLE® Pineapple Chunks in Juice, undrained
2 boneless skinless chicken breast halves
2 tablespoons vegetable oil
2 large cloves garlic, minced
2 tablespoons minced ginger root *or* 1 teaspoon ground ginger
2 medium DOLE® Carrots, sliced
1 DOLE® Green Bell Pepper, slivered
3 DOLE® Green Onions with tops, cut into 1-inch pieces

Sauce:

1 tablespoon cornstarch
⅓ cup reserved pineapple juice
⅓ cup soy sauce
1 tablespoon sesame oil

• Drain pineapple; reserve ⅓ cup juice for sauce.

• Cut chicken into bite-size pieces. In large skillet or wok, heat oil over medium-high heat. Add chicken, garlic and ginger; stir-fry 2 minutes. Add pineapple, carrots and green pepper. Cover; steam 2 to 3 minutes until vegetables are crisp-tender. Add hot spaghetti; toss lightly.

• Combine ingredients for sauce, mixing until well blended. Add to skillet along with onions; toss until ingredients are thoroughly mixed and heated through.

Makes 4 servings

Prep time: 15 minutes
Cook time: 10 minutes

Ham Pasta Primavera

Ham Pasta Primavera

10 ounces spaghetti, cooked and drained
3 tablespoons unsalted margarine *or* butter, divided
1 cup pea pods, cut crosswise in half
½ cup shredded carrots
3 green onions with tops, sliced
1 small red pepper, cut into strips
¾ cup evaporated skim milk
3 cups (12 ounces) ARMOUR® Lower Salt Ham, cut into small cubes

Melt 1 tablespoon margarine in medium skillet over medium-high heat. Add vegetables; cook and stir until tender. Add remaining 2 tablespoons margarine, milk and ham. Cook 3 to 4 minutes or until mixture thickens slightly. Serve over hot spaghetti. Garnish with fresh basil leaves and freshly ground pepper, if desired. *Makes 4 to 6 servings*

Rigatoni with Four Cheeses

12 ounces rigatoni, cooked and drained
3 cups milk
1 tablespoon chopped carrot
1 tablespoon chopped celery
1 tablespoon chopped onion
1 tablespoon fresh parsley sprigs
½ bay leaf
¼ teaspoon black peppercorns
¼ teaspoon hot pepper sauce
Dash of ground nutmeg
¼ cup butter
¼ cup all-purpose flour
½ cup grated Wisconsin Parmesan cheese
¼ cup grated Wisconsin Romano cheese
1½ cups (6 ounces) shredded Wisconsin Cheddar cheese
1½ cups (6 ounces) shredded Wisconsin Mozzarella cheese
¼ teaspoon chili powder

Preheat oven to 350°F. Combine milk, carrot, celery, onion, parsley, bay leaf, peppercorns, hot pepper sauce and nutmeg in medium saucepan. Bring to a boil over medium-high heat. Reduce heat to low; simmer 10 minutes, stirring occasionally. Strain, reserving milk.

Add butter to saucepan; melt over medium heat. Stir in flour. Gradually stir in reserved milk. Cook, stirring constantly, until thickened. Remove from heat. Stir in Parmesan and Romano cheeses. Combine pasta and sauce; toss gently. Combine Cheddar and Mozzarella cheeses. Place ½ of pasta mixture in buttered 2-quart casserole; cover with layers of cheese mixture and remaining pasta mixture. Sprinkle with chili powder. Bake 25 minutes or until hot and bubbly. Garnish as desired.

Makes 6 servings

Favorite recipe from ***Wisconsin Milk Marketing Board***
© 1992

Chicken Stroganoff

2 pounds boneless chicken breasts, skinned and cut into thin strips
½ cup all-purpose flour
1½ teaspoons salt
⅛ teaspoon pepper
⅓ cup CRISCO® Shortening
½ cup finely chopped onion
2 cups chicken broth
Noodles
Butter
3 tablespoons CRISCO® Shortening, divided
8 ounces fresh mushrooms, cleaned and sliced
¾ cup sour cream
3 tablespoons tomato paste
1 teaspoon Worcestershire sauce

Coat chicken evenly with mixture of flour, salt and pepper.

Melt ⅓ cup CRISCO® in large heavy skillet. Add chicken and onion; cook and stir until chicken is evenly browned on all sides and no longer pink in center. Add broth; cover. Simmer 20 minutes or until chicken is tender. Remove from heat. Meanwhile, cook noodles according to package directions; drain. Add butter to taste; toss lightly to coat. Keep warm.

Melt 3 tablespoons CRISCO® in small skillet over medium heat. Add mushrooms; cook and stir until lightly browned and tender. Add to chicken mixture.

Combine sour cream, tomato paste and Worcestershire sauce; add in small amounts to chicken mixture, stirring until well combined.

Return to heat. Cook and stir over low heat until thoroughly heated. Serve over hot noodles. *Makes 8 servings*

Rigatoni with Four Cheeses

Dijon Chicken Pasta

1 pound Spaghetti *or* your favorite medium pasta shape, cooked and drained
1½ cups heavy cream
3 tablespoons Dijon-style mustard
2½ cups chopped cooked chicken
2 cups sliced mushrooms
2 cups chopped fresh spinach
Salt and freshly ground pepper

In large skillet, heat cream over medium heat, stirring frequently. Stir in mustard until well blended. Add chicken and mushrooms; heat thoroughly. Add pasta and spinach; toss lightly to coat. Season with salt and pepper to taste.

Makes 6 to 8 servings

Favorite recipe from ***National Pasta Association***

Fettuccine Italiano

Fettuccine Italiano

8 ounces fettuccine, cooked and drained
⅓ cup MIRACLE WHIP® Light Reduced Calorie Salad Dressing
1 clove garlic, minced
½ cup milk
5 crisply cooked bacon slices, crumbled
⅓ cup (1½ ounces) KRAFT® 100% Grated Parmesan Cheese
¼ cup chopped fresh parsley

• Combine salad dressing and garlic in small saucepan. Gradually stir in milk; heat thoroughly, stirring occasionally.

• Toss with hot fettuccine until well coated. Add remaining ingredients; mix lightly. *Makes 5 servings*

Prep time: 25 minutes

Variations:
Substitute spaghetti for fettuccine.

Substitute MIRACLE WHIP® Salad Dressing for Reduced Calorie Salad Dressing.

Microwave: • Cook fettuccine as directed on package; drain. • Combine salad dressing and garlic in 2-quart microwave-safe bowl; gradually add milk. • Microwave on HIGH 1½ to 2 minutes or until thoroughly heated, stirring after 1 minute. *(Do not boil.)* • Add hot fettuccine; toss until well coated. Continue as directed.

String Pie

String Pie

8 ounces spaghetti, cooked and drained
1 pound ground beef
½ cup chopped onion
¼ cup chopped green pepper
1 jar (15½ ounces) spaghetti sauce
2 eggs, slightly beaten
⅓ cup (1½ ounces) grated Parmesan cheese
2 teaspoons butter
1 cup cottage cheese
½ cup (2 ounces) shredded mozzarella cheese

Preheat oven to 350°F. Brown beef with onion and green pepper in large skillet over medium-high heat, stirring occasionally to separate meat; drain. Stir in spaghetti sauce. Combine eggs, spaghetti, Parmesan cheese and butter in large bowl; mix well. Place in 13×9-inch baking dish; cover with layers of cottage cheese and spaghetti sauce mixture. Sprinkle with mozzarella cheese. Bake 20 minutes or until cheese is melted and mixture is thoroughly heated. *Makes 6 to 8 servings*

Favorite recipe from ***North Dakota Beef Commission***

Classic Macaroni & Cheese

2 cups elbow macaroni
3 tablespoons butter *or* margarine
¼ cup chopped onion, optional
2 tablespoons all-purpose flour
½ teaspoon salt
⅛ teaspoon pepper
2 cups milk
2 cups (8 ounces) SARGENTO® Classic Supreme Shredded *or* Fancy Supreme Shredded Cheddar Cheese, divided

Cook macaroni according to package directions; drain. Meanwhile, in medium saucepan, melt butter. Add onion; cook and stir until tender, about 5 minutes. Stir in flour, salt and pepper. Add milk; cook, stirring occasionally, until thickened. Remove from heat. Add 1½ cups Cheddar cheese; stir until melted. Add to macaroni in large bowl; mix lightly. Place in 1½-quart casserole; top with remaining ½ cup cheese. Bake at 350°F, 30 minutes or until mixture is hot and bubbly and cheese is golden brown. *Makes 6 servings*

Ham & Macaroni Twists

Prehistoric Pasta Stir-Fry

2 cups MUELLER'S® Super Shapes Dinosaur pasta (*or* any other Super Shapes)
3 tablespoons MAZOLA® Corn Oil, divided
12 frozen chicken nuggets, thawed
1 small onion, chopped
2 medium carrots, thinly sliced
1 rib celery, thinly sliced
1 small red pepper, chopped
1 cup prepared sweet and sour sauce
1 to 2 tablespoons cider vinegar

Cook pasta according to package directions; drain. Meanwhile, in large skillet, heat 2 tablespoons oil over medium-high heat. Add chicken nuggets; stir-fry 5 minutes. Remove from skillet. Add remaining 1 tablespoon oil, onion, carrots, celery and red pepper to skillet; stir-fry 3 minutes. Return chicken to skillet. Add sweet and sour sauce and vinegar. Cook 2 minutes or until thoroughly heated, stirring constantly. Spoon over hot pasta; mix lightly.

Makes 4 servings

Ham & Macaroni Twists

2 cups rotini *or* elbow macaroni, cooked in unsalted water and drained
1½ cups (8 ounces) cubed cooked ham
1 can (2.8 ounces) DURKEE® French Fried Onions, divided
1 package (10 ounces) frozen broccoli spears,* thawed and drained
1 can (10¾ ounces) condensed cream of celery soup
1 cup milk
1 cup (4 ounces) shredded Cheddar cheese, divided
¼ teaspoon DURKEE® Garlic Powder
¼ teaspoon DURKEE® Ground Black Pepper

Preheat oven to 350°F. In 12×8-inch baking dish, combine hot macaroni, ham and ½ can French Fried Onions. Divide broccoli spears into six small bunches. Arrange bunches of spears down center of dish, alternating direction of flowerets. In small bowl, combine soup, milk, ½ cup cheese and seasonings; pour over macaroni mixture and broccoli. Cover. Bake 30 minutes or until thoroughly heated. Top with remaining cheese. Sprinkle onions down center of cheese. Continue baking, uncovered, 5 minutes or until onions are golden brown. *Makes 4 to 6 servings*

*1 small head fresh broccoli (about ½ pound) may be substituted for frozen spears; divide into spears. Cook 3 to 4 minutes before using.

Microwave: In 12×8-inch microwave-safe dish, assemble recipe as directed; cover. Microwave on HIGH 8 minutes or until broccoli is done, rotating dish after 4 minutes. Top with remaining cheese and onions as directed. Microwave, uncovered, 1 minute or until cheese melts. Let stand 5 minutes.

Pastitsio
(Greek Macaroni Bake)

Pasta layer:

- 1 package (7 ounces) *or* 2 cups CREAMETTES® Elbow Macaroni, cooked and drained
- 2 eggs, slightly beaten
- 1/3 cup (1 1/2 ounces) grated Parmesan cheese
- 1 tablespoon margarine *or* butter, melted

Meat layer:

- 1 pound lean ground beef
- 1/2 cup finely chopped onion
- 1 clove garlic, minced
- 1 can (8 ounces) tomato sauce
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 teaspoons WYLER'S® or STEERO® Beef-Flavor Instant Bouillon *or* 2 Beef-Flavor Bouillon Cubes
- 1/8 teaspoon pepper

Cream Sauce:

- 3 tablespoons margarine *or* butter
- 2 tablespoons all-purpose flour
- 1 teaspoon WYLER'S® or STEERO® Chicken-Flavor Instant Bouillon *or* 1 Chicken-Flavor Bouillon Cube
- 1/8 teaspoon pepper
- 2 cups BORDEN® or MEADOW GOLD® Milk
- 1/4 cup (1 ounce) grated Parmesan cheese

Preheat oven to 325°F. In large bowl, combine eggs, macaroni, 1/3 cup Parmesan cheese and 1 tablespoon melted margarine. Spoon evenly into greased 13×9-inch baking dish.

In large skillet over medium heat, brown meat with onion and garlic, stirring occasionally to separate meat; drain. Stir in tomato sauce, spices, *beef-flavor* bouillon and pepper; simmer 10 minutes, stirring occasionally. Spoon over macaroni mixture.

In medium saucepan, melt 3 tablespoons margarine over medium heat; stir in flour, *chicken-flavor* bouillon and pepper. Gradually stir in milk. Cook and stir until slightly thickened (mixture should coat spoon). Remove from heat. Stir in 1/4 cup Parmesan cheese. Spoon evenly over meat layer; cover. Bake 30 minutes or until hot and bubbly. Garnish as desired. Refrigerate leftovers.

Makes 8 servings

Jambalaya with Shells

- 8 ounces medium Shells, cooked and drained
- 3 cups chopped cooked chicken
- 1/2 pound link sausage, sliced
- 2 medium onions, chopped
- 1 medium green pepper, chopped
- 1 cup chopped celery
- 2 cloves garlic, minced
- 3 cups chicken stock *or* broth
- 1 can (28 ounces) crushed tomatoes, undrained
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon dried thyme leaves, crushed
- 1/4 teaspoon cayenne pepper
- 1 bay leaf
- 2 green onions with tops, sliced

In large saucepan over medium heat, combine chicken, sausage, vegetables and garlic; cook until sausage is browned, stirring occasionally. Stir in chicken stock, tomatoes, Worcestershire sauce, seasonings and bay leaf. Bring to a boil. Reduce heat to low; simmer, uncovered, 20 minutes, stirring occasionally. Remove bay leaf. Stir in hot pasta; simmer 5 minutes, stirring occasionally. Top with green onions.

Makes 8 to 10 servings

Favorite recipe from ***National Pasta Association***

Tacos in Pasta Shells

18 jumbo pasta shells, cooked and drained
1¼ pounds ground beef
1 package (3 ounces) cream cheese with chives, cubed and softened
1 teaspoon salt
1 teaspoon chili powder
2 tablespoons butter, melted
1 cup prepared taco sauce
1 cup (4 ounces) shredded Cheddar cheese
1 cup (4 ounces) shredded Monterey Jack cheese
1½ cups crushed tortilla chips
1 cup dairy sour cream
3 green onions with tops, chopped

Preheat oven to 350°F. Brown meat in large skillet over medium-high heat, stirring to separate meat; drain. Reduce heat to medium-low. Add cream cheese, salt and chili powder; simmer 5 minutes, stirring occasionally.

Combine shells with butter; toss lightly to coat. Fill shells with meat mixture. Arrange in buttered 13×9-inch baking dish. Pour taco sauce over each shell; cover with foil. Bake 15 minutes. Uncover; top with Cheddar cheese, Monterey Jack cheese and chips. Continue baking 15 minutes or until hot and bubbly. Top with sour cream and onions. Garnish as desired.

Makes 4 to 6 servings

Favorite recipe from ***Southeast United Dairy Association, Inc.***

Chicken Vegetable Tetrazzini

Welcome back this easy old-time favorite.

4 ounces spaghetti, cooked and drained
3½ tablespoons IMPERIAL® Margarine, divided
1 pound boneless skinless chicken breasts, cut into ½-inch strips
1 cup fresh mushrooms, quartered
1 red pepper, julienne-cut into ½-inch pieces
1½ tablespoons all-purpose flour
¾ teaspoon LAWRY'S® Garlic Powder with Parsley
¾ teaspoon LAWRY'S® Seasoned Salt
½ teaspoon LAWRY'S® Seasoned Pepper
¾ cup *plus* 2 tablespoons milk
1 package (10 ounces) frozen peas, thawed

In large skillet over medium heat, melt 1 tablespoon margarine. Add chicken; cook and stir until no longer pink in center. Remove from skillet; keep warm. Melt remaining 2½ tablespoons margarine in same skillet. Add mushrooms and red pepper; cook and stir until tender. Remove with slotted spoon; set aside. Add flour and seasonings to skillet; stir until mixture forms a paste. Gradually add milk, stirring until well blended. Bring to a boil. Reduce heat to low; simmer 1 minute, stirring constantly. Stir in peas, chicken, vegetables and hot spaghetti. Heat thoroughly, stirring occasionally.

Makes 4 servings

Presentation: Serve with crusty Italian or French bread and fresh fruit for dessert.

Hint: Fettuccine can be substituted for spaghetti.

Tacos in Pasta Shells

Five-Way Cincinnati Chili

1½ pounds ground beef
1 medium onion, finely chopped
2 cloves garlic, minced
1 can (28 ounces) Italian plum tomatoes, undrained
1 cup water
1 tablespoon unsweetened cocoa
2 tablespoons chili powder
1 teaspoon *each* salt, dry mustard, ground cumin and paprika
¼ teaspoon *each* ground red and black pepper
⅛ teaspoon *each* ground allspice, cardamom, cinnamon and cloves
8 ounces vermicelli *or* thin spaghetti, cooked and drained
1 can (15¼ ounces) red kidney beans, heated
1 small onion, finely chopped
1 cup (4 ounces) shredded Cheddar cheese

Brown ground beef with chopped medium onion and garlic in Dutch oven over medium-high heat, stirring occasionally to separate meat; drain. Stir in tomatoes, water, cocoa, seasonings and spices. Bring to a boil. Reduce heat to low; simmer, uncovered, 45 minutes. stirring occasionally.

Top individual servings of hot vermicelli with beans, meat sauce, finely chopped onion and cheese. *Makes 6 servings*

Prep time: 15 minutes
Cook time: 1 hour

Four-Way Cincinnati Chili: Omit kidney beans. Top vermicelli with meat sauce, chopped small onion and cheese.

Three-Way Cincinnati Chili: Omit one small onion, chopped. Top vermicelli with meat sauce and cheese.

Favorite recipe from ***National Live Stock and Meat Board***

Five-Way Cincinnati Chili

Turkey Noodle Toss

4 ounces fine egg noodles, cooked and drained
2 eggs
½ cup milk
⅓ cup mayonnaise
1 tablespoon lemon juice
1 tablespoon instant minced onion
1½ teaspoons dill weed
¾ teaspoon salt
1 package (10 ounces) frozen cut asparagus, thawed and drained
4 hard-cooked eggs,* chopped
1 cup chopped cooked turkey
½ cup (2 ounces) shredded mozzarella, Monterey Jack *or* Swiss cheese

Preheat oven to 350°F. In large bowl, beat together two eggs and milk. Blend in mayonnaise. Stir in lemon juice, onion, dill weed and salt. Add all remaining ingredients; mix lightly. Pour into greased 8-inch square baking dish; cover with foil.

Bake 35 to 40 minutes, until knife inserted near center comes out clean. Let stand, covered, 10 minutes before serving. *Makes 6 servings*

***To hard-cook eggs:** Place eggs in single layer in small saucepan. Add enough tap water to come at least 1 inch above eggs; cover. Bring just to a boil. Turn off heat. If necessary, remove pan from burner to prevent further boiling. Let eggs stand, covered, in the hot water 15 to 17 minutes for large eggs. (Adjust time up or down by about 3 minutes for each size larger or smaller.) Immediately run cold water over eggs or put them in ice water until completely cooled. To remove shell, crack it by tapping gently all over. Roll egg between hands to loosen shell, then peel, starting at large end. Hold egg under running cold water or dip into bowl of water to help ease off shell.

Favorite recipe from ***American Egg Board***

Ham & Cheese Thriller

Ham & Cheese Thriller

2 cups MUELLER'S® Super Shapes Monsters pasta (*or* any other Super Shapes), cooked and drained
3 tablespoons butter *or* margarine, cut into pieces
1 cup frozen peas, thawed
½ cup chopped ham
½ cup (2 ounces) grated Parmesan cheese
½ cup milk
1 chicken-flavor bouillon cube

Microwave: In 2-quart microwave-safe dish, combine butter, peas, ham, cheese, milk and bouillon cube. Microwave on HIGH (100%) 5 minutes, stirring every 2 minutes. Stir in hot pasta. Microwave on HIGH (100%) 1 minute. Let stand 2 minutes. *Makes about 4 servings*

Quick Chicken Cacciatore

Quick Chicken Cacciatore

4 skinless boneless chicken breast halves (about 1 pound)
Salt and pepper
All-purpose flour
4 tablespoons olive oil, divided
2 cloves garlic, minced
1 jar (26 ounces) CLASSICO® Di Napoli (Tomato & Basil) *or* Di Sicilia (Ripe Olives & Mushrooms) Pasta Sauce
1 small green pepper, cut into strips
1 small red pepper, cut into strips
2 slices Provolone cheese, cut in half
1 package (7 ounces) *or* 2 cups CREAMETTES® Elbow Macaroni, cooked and drained
Chopped fresh parsley

Season chicken with salt and pepper; coat with flour. In large skillet, heat 3 tablespoons oil over medium heat. Add chicken and garlic; cook until chicken is no longer pink in center. Remove chicken from skillet. Add pasta sauce to skillet; top with chicken. Bring to a boil; reduce heat to low. Cover and simmer 15 minutes. Add peppers; simmer an additional 5 minutes. Uncover; top each chicken breast with cheese. Combine hot macaroni with remaining 1 tablespoon oil and parsley. Serve with chicken and sauce. Refrigerate leftovers.

Makes 4 servings

Three-Cheese Macaroni

1½ cups elbow macaroni, cooked and drained
3 tablespoons butter *or* margarine
3 tablespoons all-purpose flour
½ teaspoon salt
Dash pepper
3 cups milk
1½ cups (6 ounces) SARGENTO® Classic Supreme Shredded *or* Fancy Supreme Shredded Cheddar Cheese
1 cup (4 ounces) SARGENTO® Fancy Supreme Shredded Swiss Cheese
¼ cup (1 ounce) SARGENTO® Grated Cheese*

In medium saucepan over medium heat, melt butter. Stir in flour, salt and pepper. Gradually stir in milk; cook and stir until thick and bubbly. Remove from heat. Add Cheddar and Swiss cheeses; stir until melted. Stir in grated cheese. Add to macaroni in large bowl; mix lightly. Spoon into lightly greased 2-quart casserole. Sprinkle with additional grated cheese, if desired. Bake, uncovered, at 350°F, 30 to 40 minutes or until top begins to brown.

Makes 8 servings

*SARGENTO® Parmesan, Parmesan and Romano *or* Italian-Style Grated Cheese can be used.

Spicy Spaghetti Pie

8 ounces Spaghetti, cooked and drained
1 egg
½ cup milk
½ pound ground pork
½ pound ground beef
1 medium onion, chopped
1 medium green pepper, chopped
1 jalapeño pepper, minced
1 large clove garlic, minced
1 can (16 ounces) tomato sauce
1 tablespoon chili powder
1 teaspoon ground cumin
½ teaspoon dried oregano leaves, crushed
½ teaspoon salt
¼ teaspoon freshly ground black pepper
1 cup (4 ounces) shredded Monterey Jack cheese
1 cup (4 ounces) shredded Cheddar cheese

Beat egg and milk in large bowl. Add hot spaghetti; toss lightly to coat. Spread evenly into 13×9-inch casserole dish sprayed with vegetable spray. In large skillet over medium heat, brown meats with onion, green pepper, jalepeño pepper and garlic, stirring occasionally to separate meat; stir in tomato sauce and seasonings. Reduce heat to low; simmer 5 minutes, stirring occasionally. Spread meat mixture over spaghetti mixture. Sprinkle with cheeses. Bake at 425°F, 15 minutes or until cheese is melted and mixture is hot and bubbly. Let stand 5 minutes before cutting to serve. *Makes 4 to 6 servings*

Favorite recipe from ***National Pasta Association***

Smoked Turkey Fettuccine

2 cups (10 ounces) bite-size cubes BUTTERBALL® Slice 'N Serve Hickory Smoked Breast of Turkey
8 ounces spinach fettuccine, cooked and drained
3 tablespoons butter *or* margarine
3 tablespoons all-purpose flour
¼ teaspoon salt
Dash ground white pepper
1 cup milk
1 cup chicken broth *or* bouillon
1 jar (2.5 ounces) sliced mushrooms, drained
¼ cup (1 ounce) grated Parmesan cheese

Melt butter in medium saucepan over medium heat. Stir in flour, salt and pepper. Gradually add milk and broth. Cook until thickened, stirring frequently. Stir in turkey, mushrooms and cheese. Continue cooking until mixture is thoroughly heated, stirring occasionally. Serve over hot fettuccine.
Makes 4 to 5 servings

Microwave: Microwave butter in 2-quart microwave-safe casserole on HIGH (100%) 45 seconds or until melted. Stir in flour, salt and pepper. Gradually stir in milk and broth. Microwave on HIGH 3 minutes; stir. Microwave on HIGH 3 to 4 minutes or until thickened, stirring every minute. Add turkey, mushrooms and cheese. Microwave on HIGH 1½ to 2 minutes or until mixture is thoroughly heated, stirring every minute. Serve over hot fettuccine.

Vegetable & Cheese Pot Pie

2 tablespoons butter *or* margarine
½ cup sliced green onions with tops
1¾ cups water
1 package LIPTON® Noodles & Sauce—Chicken Flavor
1 package (1 pound) frozen mixed vegetables, partially thawed
1 cup (4 ounces) shredded mozzarella cheese
1 teaspoon prepared mustard
½ cup milk
1 tablespoon all-purpose flour
Salt and pepper
Pastry for 9-inch single-crust pie
1 egg yolk
1 tablespoon water

Preheat oven to 425°F. In large saucepan, melt butter over medium heat. Add onions; cook and stir 3 minutes or until tender. Add 1¾ cups water. Bring to a boil. Stir in noodles & chicken flavor sauce and vegetables; simmer 7 minutes or until noodles are almost tender, stirring occasionally. Stir in cheese, mustard and milk blended with flour. Cook 2 minutes or until thickened, stirring frequently. Season with salt and pepper to taste.

Spoon into greased 1-quart round casserole or soufflé dish; top with pastry. Press pastry around edge of dish to seal. Trim excess pastry; flute edge. (Use extra pastry to make decorative shapes, if desired.) Beat egg yolk with 1 tablespoon water; brush over pastry. With tip of knife, make small slits in pastry. Bake 12 minutes or until crust is golden brown. *Makes about 4 servings*

Variation: Stir in 1 cup chopped cooked turkey, chicken or ham with the salt and pepper. Increase baking time to 20 minutes.

Pasta "Pizza"

2 cups corkscrew macaroni, cooked and drained
3 eggs, slightly beaten
½ cup milk
½ cup (2 ounces) shredded Wisconsin Cheddar cheese
¼ cup finely chopped onion
1 pound lean ground beef
1 can (15 ounces) tomato sauce
1 teaspoon dried basil leaves, crushed
1 teaspoon dried oregano leaves, crushed
½ teaspoon garlic salt
1 medium tomato, thinly sliced
1 green pepper, sliced into rings
1½ cups (6 ounces) shredded Wisconsin Mozzarella cheese

Combine eggs and milk. Add to hot macaroni; mix lightly to coat. Stir in Cheddar cheese and onion; mix well. Spread macaroni mixture onto bottom of well-buttered 14-inch pizza pan. Bake at 350°F, 25 minutes. Meanwhile, in large skillet over medium-high heat, brown meat, stirring occasionally to separate meat; drain. Stir in tomato sauce, basil, oregano and garlic salt. Spoon over macaroni crust. Arrange tomato slices and pepper rings on top. Sprinkle with Mozzarella cheese. Continue baking 15 minutes or until cheese is bubbly.

Makes 8 servings

Prep time: 50 minutes

Favorite recipe from ***Wisconsin Milk Marketing Board***
© 1992

Pasta and Broccoli

Pasta and Broccoli

1 package (1 pound) ziti macaroni, cooked and drained
1 bunch broccoli, steamed
2 tablespoons olive oil
1 clove garlic, minced
¾ cup (3 ounces) shredded process American *or* mozzarella cheese
½ cup (2 ounces) grated Parmesan cheese
¼ cup butter
¼ cup chicken broth
3 tablespoons dry white wine

Chop broccoli; set aside. Heat oil in large skillet over medium-high heat. Add garlic; cook and stir until lightly browned. Add broccoli; cook and stir 3 to 4 minutes. Stir in American cheese, Parmesan cheese, butter, broth and wine. Reduce heat to low; simmer until mixture is thoroughly heated and cheese is melted, stirring occasionally.

Pour sauce over hot ziti in large bowl; toss gently to coat.

Makes 6 to 8 servings

Favorite recipe from ***National Pasta Association***

Arizona Skillet Dinner

2 tablespoons MAZOLA® Corn Oil
1 medium onion, chopped
1 medium green pepper, chopped
2 cloves garlic, minced
2 tablespoons chili powder
½ teaspoon ground cumin
2 cans (14½ ounces *or* 16 ounces *each*) whole tomatoes, cut up, undrained
1 can (16 ounces) kidney beans, drained and rinsed
1 package (10 ounces) frozen corn kernels, thawed
8 ounces MUELLER'S® Elbow Macaroni
½ cup (2 ounces) shredded Monterey Jack cheese with jalapeño pepper

In large skillet, heat corn oil over medium-high heat. Add onion, green pepper, garlic, chili powder and cumin; cook and stir 4 minutes or until vegetables are tender. Stir in tomatoes, kidney beans and corn. Bring to a boil. Reduce heat to low; simmer, 15 minutes, stirring occasionally. Meanwhile, cook macaroni according to package directions; drain. Add to tomato mixture; mix lightly. Sprinkle with cheese.

Makes 8 servings

Vegetable Pasta with Cheese

1 package (12 ounces) uncooked mostaccioli
2 cups DOLE® Broccoli florettes
2 cups DOLE® Cauliflower florettes
1 cup sliced DOLE® Carrots
1 cup *each* shredded mozzarella, Monterey Jack and fontina cheese*
⅓ cup (1½ ounces) grated Parmesan cheese, divided
3 tablespoons margarine, melted

• Cook pasta according to package directions, adding vegetables during last 2 minutes of cooking; drain.

• Combine pasta mixture in large bowl with mozzarella, Monterey Jack, fontina, ½ of Parmesan cheese and margarine; mix lightly. Spoon into large casserole dish.

• Sprinkle top with remaining Parmesan cheese.

• Bake at 450°F, 5 minutes or until cheese melts. *Makes 6 servings*

*Cheese may be shredded in food processor.

All American Noodles 'n Cheese

3 tablespoons butter *or* margarine, divided
½ cup chopped onion
1 cup milk
¾ cup water
1 package LIPTON® Noodles & Sauce—Butter
6 slices (1 ounce *each*) American cheese,* chopped
½ teaspoon Worcestershire sauce
¼ teaspoon dry mustard
Pepper
¼ cup plain dry bread crumbs

In medium saucepan, melt 2 tablespoons butter over medium heat. Add onion; cook and stir until tender. Add milk and water. Bring to a boil. Stir in noodles & butter sauce. Simmer 8 minutes or until noodles are tender, stirring occasionally. Stir in cheese, Worcestershire sauce and mustard. Season with pepper to taste. Spoon into greased 1-quart casserole. Melt remaining 1 tablespoon butter. Add bread crumbs; mix well. Sprinkle over casserole. Broil until bread crumbs are golden brown. Let stand 5 minutes.

Makes about 4 servings

***Substitution:** Use 1½ cups (6 ounces) shredded American cheese.

Microwave: In glass measuring cup, place bread crumbs and 1 tablespoon butter. Microwave, uncovered, on HIGH (Full Power) 1 minute; stir and set aside. In 2-quart microwave-safe casserole, place remaining 2 tablespoons butter and onion. Microwave, uncovered, 2 minutes. Stir in milk, water and noodles & butter sauce . Microwave 11 minutes or until noodles are tender, stirring after 6 minutes. Stir in cheese, Worcestershire sauce, mustard and pepper. Top with bread crumb mixture.

Vegetable Pasta with Cheese

Fettuccine with Garden Herb Sauce

1 tablespoon vegetable oil
2 pounds pork shoulder blade steaks
1 can (14½ ounces) cut up peeled tomatoes, undrained
1 can (15 ounces) tomato sauce
1 medium onion, quartered, sliced
2 cloves garlic, minced
1½ teaspoons sugar
1 tablespoon chopped fresh oregano leaves
1 tablespoon chopped fresh basil leaves
½ teaspoon salt
⅛ teaspoon pepper
1½ pounds fettuccine, mostaccioli *or* rigatoni
2 tablespoons chopped fresh parsley
1 package (8 ounces) fresh mushrooms, sliced

Heat oil in large skillet over medium-high heat. Add pork steaks; cook until browned and no longer pink in center. Pour off drippings. Add all remaining ingredients *except* fettuccine, parsley and mushrooms; cover. Simmer 1 to 1½ hours, until pork is very tender. Cook fettuccine according to package directions; drain. Remove pork from sauce; cut into small pieces. Return to sauce. Add parsley and mushrooms. Cook and stir over medium heat 5 minutes. Serve over hot fettuccine.

Makes 6 servings

Prep time: 20 minutes
Cook time: 90 minutes

Favorite recipe from ***National Pork Producers Council***

Pasta e Fagioli
(Pasta and Beans)

1 cup ziti pasta, cooked and drained
2 tablespoons PROGRESSO® Olive Oil
½ cup chopped onion
⅓ cup chopped green pepper
⅓ cup chopped red pepper
¼ cup chopped celery
3 cloves garlic, minced
1 can (28 ounces) PROGRESSO® Peeled Tomatoes Italian Style, cut up, undrained
1 teaspoon Italian seasoning
½ teaspoon dried basil leaves, crushed
¼ teaspoon salt
¼ teaspoon ground black pepper
1 can (15 ounces) PROGRESSO® Cannellini Beans, drained
¼ cup (1 ounce) PROGRESSO® Grated Parmesan Cheese

1. In large skillet, heat olive oil over medium-high heat. Add onion, green and red peppers, celery and garlic; cook and stir 6 to 8 minutes or until tender.

2. Stir in tomatoes and seasonings; simmer 20 minutes, stirring occasionally.

3. Add pasta and beans; heat thoroughly, stirring occasionally.

4. Stir in Parmesan cheese.

Makes 4 servings

Prep time: 25 minutes
Cook time: 25 minutes

Microwave: In 2-quart microwave-safe casserole, combine olive oil, onion, green and red peppers, celery and garlic; cover. Microwave on HIGH (100% power) 5 minutes, stirring every 2 minutes. Stir in tomatoes and seasonings; cover. Microwave on HIGH 15 minutes, stirring every 6 minutes. Stir in pasta and beans. Microwave on HIGH 3 minutes. Stir in Parmesan cheese.

Hearty Beef Stew with Noodles

2 tablespoons vegetable oil
1 teaspoon minced fresh garlic
1 pound boneless sirloin steak, cut into ½-inch cubes
3 cups water
½ cup dry red wine
4 medium new potatoes, quartered
1 large carrot, thinly sliced
1 cup sliced mushrooms
1 cup sliced celery
1 large onion, cut into wedges
1 tablespoon tomato paste
¼ teaspoon dried thyme leaves, crushed
1 bay leaf
1 package LIPTON® Noodles & Sauce—Beef Flavor
1 tablespoon finely chopped fresh parsley
Salt and pepper

Heat oil in 3-quart saucepan over medium heat. Add garlic; cook and stir 30 seconds. Add steak; cook 2 minutes or until browned, stirring frequently. Stir in water, wine, potatoes, carrot, mushrooms, celery, onion, tomato paste, thyme and bay leaf. Bring to a boil; simmer, stirring occasionally, 30 minutes or until steak is almost tender. Stir in noodles & beef flavor sauce; simmer 10 minutes or until noodles are tender, stirring occasionally. Stir in parsley. Season with salt and pepper to taste. Remove bay leaf.

Makes about 4 (2-cup) servings

Hearty Beef Stew with Noodles

Spaghetti with Cream Sauce

8 ounces spaghetti, cooked and drained
2 cups mushroom slices
1 cup halved zucchini slices
1 clove garlic, minced
2 tablespoons PARKAY® Margarine
⅓ cup half-and-half
½ pound VELVEETA® Pasteurized Process Cheese Spread, cubed

• Cook and stir vegetables and garlic in margarine in large skillet until zucchini is crisp-tender. Reduce heat to low.

• Add half-and-half and process cheese spread; stir until process cheese spread is melted. Toss with hot spaghetti.

Makes 6 servings

Prep time: 15 minutes
Cook time: 10 minutes

Southwest Spaghetti

Can't decide between Mexican or Italian food tonight? Try this easy combination.

8 ounces spaghetti, cooked and drained
1 package (1.5 ounces) LAWRY'S® Original Style Spaghetti Sauce Spices & Seasonings
1 can (6 ounces) tomato paste
1 bottle (12 ounces) salsa
½ cup water
1 can (4 ounces) diced green chiles, undrained

In medium saucepan over medium-high heat, combine Original Style Spaghetti Sauce Spices & Seasonings, tomato paste, salsa, water and green chiles; blend well. Bring to a boil. Reduce heat to low; simmer, uncovered, 15 minutes, stirring occasionally. Serve over hot spaghetti. *Makes 4 servings*

Presentation: Garnish with shredded Cheddar cheese, avocado slices and sliced ripe olives. Serve with a tossed green salad.

Mediterranean Pasta

Hot cooked thin spaghetti
1 roll (16 ounces) ECKRICH® Country Sausage
1 tablespoon olive oil
2 medium onions, thinly sliced
1 small clove garlic, minced
2 medium zucchini, thinly sliced
½ teaspoon dried basil leaves, crushed
¼ teaspoon dried oregano leaves, crushed
¼ teaspoon salt
Dash ground black pepper
2 large tomatoes, seeded, cut into large pieces
Grated Parmesan cheese, optional

Break sausage into pieces. Cook in large skillet over medium heat until lightly browned, stirring occasionally to separate meat; drain. Set aside. Add oil to skillet; heat. Add onions and garlic; cook and stir until tender. Stir in zucchini, basil, oregano, salt and pepper; cook 5 minutes. Stir in sausage and tomatoes. Cover; simmer 10 minutes, stirring occasionally. Serve over hot spaghetti. Sprinkle with Parmesan cheese. *Makes 4 to 5 servings*

Tuna-Stuffed Shells

12 jumbo shell macaroni, cooked and drained
1 egg, slightly beaten
1 can (6½ ounces) tuna, drained and flaked
⅔ cup ricotta cheese
½ cup HEINZ® Seafood Cocktail Sauce
⅓ cup chopped red pepper
¼ cup sliced green onions with tops
¼ cup finely chopped celery
2 tablespoons plain dry bread crumbs
2 tablespoons grated Parmesan cheese
⅛ to ¼ teaspoon hot pepper sauce
2 tablespoons water
½ cup (2 ounces) shredded mozzarella cheese

Combine egg, tuna, ricotta, cocktail sauce, vegetables, bread crumbs, Parmesan cheese and hot pepper sauce; mix well. Stuff into shells. Arrange shells in 1½-quart baking dish. Add water to dish; cover tightly with foil. Bake at 375°F, 35 minutes. Uncover; top with mozzarella cheese. Continue baking, uncovered, 2 minutes or until cheese is melted. Let stand 5 minutes. Serve with additional cocktail sauce, if desired. *Makes 4 servings*

Southwest Spaghetti

Lite Pad Thai

Chile Cheese Macaroni

8 ounces elbow macaroni, cooked and drained
2 cups (8 ounces) shredded process American cheese
2 cans (4 ounces *each*) *or* 1 can (7 ounces) ORTEGA® Diced Green Chiles, undrained
¼ cup milk
⅛ teaspoon ground black pepper
¼ cup chopped fresh parsley, optional

In large bowl, combine macaroni, process cheese, chiles, milk and pepper. Spoon into greased 1½-quart casserole; cover. Bake at 350°F, 45 minutes or until hot and bubbly. Garnish with parsley.
Makes 4 (1-cup) servings

Lite Pad Thai

8 ounces linguine
½ pound skinless boneless chicken breast
¾ cup no-salt-added tomato juice
3 tablespoons KIKKOMAN® Lite Soy Sauce
1 tablespoon vinegar
2 teaspoons sugar
¾ teaspoon cornstarch
3 tablespoons vegetable oil, divided
8 ounces fresh bean sprouts, rinsed and drained
½ cup sliced green onions with tops
2 cloves garlic, minced
½ pound cooked baby shrimp, rinsed and drained
1 tablespoon minced fresh cilantro
Lime wedges

Cook linguine according to package directions, omitting salt; drain. Cut chicken into thin strips. Combine tomato juice, lite soy sauce, vinegar, sugar and cornstarch; set aside. Heat 1 tablespoon oil in hot wok or large skillet over high heat. Add chicken; stir-fry 1 minute. Remove from wok. Heat remaining 2 tablespoons oil in wok. Add bean sprouts, onions and garlic; stir-fry 1 minute. Stir in linguine; cook 2 minutes or until thoroughly heated. Add chicken, shrimp, cilantro and tomato juice mixture. Cook and stir until sauce boils and thickens. Serve with lime wedges. Garnish with additional cilantro, if desired. *Makes 4 servings*

Fettuccine with Tomatoes and Zucchini

6 ounces fettuccine, cooked and drained
½ pound ground beef
½ onion, chopped
1 can (14½ ounces) DEL MONTE® Original Style Stewed Tomatoes
1 can (8 ounces) DEL MONTE® Tomato Sauce
1 medium carrot, cut into julienne strips
1 teaspoon dried tarragon leaves, crushed
1 medium zucchini, cubed
Chopped fresh parsley, optional

In large skillet over medium heat, brown meat with onion, stirring occasionally to separate meat; drain. Add stewed tomatoes, tomato sauce, carrots and tarragon. Simmer, uncovered, 8 minutes, stirring occasionally. Stir in zucchini; cover. Simmer an additional 7 minutes or until zucchini is tender, stirring occasionally. Just before serving, spoon sauce over hot pasta. Garnish with parsley. *Makes 4 to 6 servings*

Prep time: 6 minutes
Cook time: 20 minutes

Hint: Pasta may be cooked ahead and rinsed in cold water. It may then be frozen or refrigerated; reheat in boiling water or in microwave oven.

Spaghetti with Ricotta

1 pound thin spaghetti, cooked and drained
8 tablespoons sweet butter, melted
2 cups POLLY-O® Ricotta Cheese
Salt and pepper
1 tablespoon chopped fresh parsley
Freshly grated Parmesan cheese

Combine hot spaghetti and butter; toss lightly to coat. Add ricotta; mix lightly. Season with salt and pepper to taste. Sprinkle with parsley and Parmesan cheese. Serve immediately.

Makes 6 servings

Spaghetti with Four Cheeses: Place 4 tablespoons melted butter and ¼ cup cream in warmed serving bowl. Cook and drain spaghetti; transfer to bowl. Add 1 cup shredded POLLY-O® Mozzarella Cheese, 1 cup POLLY-O® Ricotta Cheese, 1 cup chopped Gruyere cheese and ½ cup grated Parmesan cheese; mix lightly. Serve with additional Parmesan cheese, if desired.

Fettuccine with Tomatoes and Zucchini

Tortellini with Three-Cheese Tuna Sauce

1 pound cheese-filled tortellini
1 tablespoon butter *or* margarine
2 green onions with tops, thinly sliced
1 clove garlic, minced
1 cup lowfat ricotta cheese
½ cup lowfat milk
1 can (6½ ounces) STARKIST® Tuna, drained and broken into chunks
½ cup (2 ounces) shredded lowfat mozzarella cheese
¼ cup (1 ounce) grated Parmesan *or* Romano cheese
2 tablespoons chopped fresh basil leaves *or* 2 teaspoons dried basil leaves, crushed
1 teaspoon grated lemon peel

In large saucepan, cook tortellini in boiling salted water according to package directions. When tortellini is nearly done, in another large saucepan, melt butter over medium heat. Add onions and garlic; cook and stir 2 minutes. Whisk in ricotta cheese and milk. Add tuna, cheeses, basil and lemon peel. Reduce heat to medium-low. Simmer until mixture is heated and cheeses are melted, stirring occasionally.

Drain pasta. Add to sauce; toss lightly to coat. Garnish with tomato wedges, if desired. Serve immediately.

Makes 4 to 5 servings

Prep time: 25 minutes

Beef 'n Orzo Stuffed Peppers

1½ cups cooked orzo (rice-shaped pasta)
1 pound ground beef (80% lean)
4 large green peppers
⅔ cup tightly packed Italian parsley leaves
¼ cup *plus* 2 tablespoons grated Parmesan cheese, divided
2 tablespoons chopped walnuts
1½ teaspoons dried basil leaves, crushed
1 teaspoon salt, divided
1 clove garlic
¼ cup olive oil
1 medium tomato, seeded and chopped

Cut tops off peppers; discard. Remove seeds and membrane. Add peppers to boiling salted water; simmer 3 minutes. Invert onto paper towels to drain. Place parsley, ¼ cup Parmesan cheese, walnuts, basil, ½ teaspoon salt and garlic in food processor container with steel blade attached or in blender container; cover. Process until blended. With motor running, slowly pour in oil, processing until well blended.

Brown meat in large skillet, stirring occasionally to separate meat; drain. Stir in parsley mixture, orzo, tomato and remaining ½ teaspoon salt. Spoon an equal amount of beef mixture into each pepper. Bake at 350°F , 20 minutes. Sprinkle with remaining 2 tablespoons Parmesan cheese. *Makes 4 servings*

Prep time: 25 minutes
Cook time: 20 minutes

Favorite recipe from ***National Live Stock and Meat Board***

Tortellini with Three-Cheese Tuna Sauce

Manicotti Villa Santa Maria
(Cannelloni alla Villa Santa Maria)

- 1 package (8 ounces) CREAMETTE® Manicotti, cooked and drained
- 2 eggs, slightly beaten
- 1 container (15 *or* 16 ounces) ricotta cheese
- 1½ cups (6 ounces) shredded mozzarella cheese
- 4 ounces prosciutto *or* cooked ham, thinly sliced and finely chopped, optional
- ¼ cup finely chopped fresh parsley
- ⅛ teaspoon pepper
- ½ cup (2 ounces) grated Parmesan cheese, divided
- 1 jar (26 ounces) CLASSICO® D'Abruzzi (Beef & Pork) *or* Di Salerno (Sweet Peppers & Onions) Pasta Sauce

Preheat oven to 375°F. In large bowl, combine eggs, ricotta, mozzarella, prosciutto, parsley, pepper and ¼ cup Parmesan cheese; mix well. Stuff manicotti with cheese mixture; arrange in 13×9-inch baking dish. Spoon pasta sauce over manicotti; top with remaining ¼ cup Parmesan cheese. Cover. Bake 40 minutes or until hot. Refrigerate leftovers.

Makes 6 to 8 servings

East Meets West Spaghetti and Meat Balls

East Meets West Spaghetti and Meat Balls

- 8 ounces spaghetti *or* vermicelli
- ½ pound mild Italian sausage, casing removed
- ½ pound ground beef
- ¼ cup chopped green onions with tops
- 1 clove garlic, minced
- 2 tablespoons dry sherry, divided
- ½ cup KIKKOMAN® Sweet & Sour Sauce
- ⅓ cup beef broth
- 1 tablespoon olive oil
- ½ (16-ounce) package frozen Italian-style vegetables, thawed and drained

Cook spaghetti according to package directions, omitting salt. Drain and keep warm. Meanwhile, combine sausage, beef, onions, garlic and 1 tablespoon sherry; mix well. Shape into sixteen meatballs; set aside. Combine sweet & sour sauce, beef broth and remaining 1 tablespoon sherry; set aside.

Heat oil in large skillet over medium heat. Add meatballs. Brown on all sides; drain. Pour sweet & sour sauce mixture over meatballs; cover. Simmer 5 minutes. Add vegetables; simmer, uncovered, an additional 7 minutes or until vegetables are cooked, stirring occasionally. Serve over hot spaghetti. *Makes 4 servings*

Smoked Sausage-Stuffed Pasta Shells

¾ pound ECKRICH® Smoked Sausage, finely chopped
18 large macaroni shells, cooked and drained
1 egg, slightly beaten
1 pound ricotta cheese
1½ cups (6 ounces) shredded mozzarella cheese
½ cup chopped fresh parsley
¼ cup (1 ounce) grated Parmesan cheese
½ teaspoon dried basil leaves, crushed
½ teaspoon dried oregano leaves, crushed
1 jar (15 ounces) prepared spaghetti sauce with mushrooms and onions
⅓ cup water

Preheat oven to 375°F. Combine egg and ricotta cheese in medium bowl. Add mozzarella cheese, parsley, Parmesan cheese, basil and oregano; mix well. Stir in sausage. Combine spaghetti sauce and water in small bowl. Spoon ¾ cup sauce into 13×9-inch baking dish, spreading to cover bottom of dish. Fill shells with sausage-cheese mixture; arrange in dish. Top with remaining sauce. Bake 35 minutes or until shells are heated through and cheese is melted.

Makes 9 servings (2 shells each)

Smoked Sausage-Stuffed Pasta Shells

PACE® Macaroni and Cheese

"Comfort food" with contemporary Texas style, this lively casserole is the cherished childhood favorite, spiced to suit sophisticated "grown up" tastes.

8 ounces elbow macaroni, cooked and drained (about 2 cups uncooked)
2 tablespoons butter *or* margarine
3 tablespoons all-purpose flour
2 cups milk
½ cup PACE® Picante Sauce
¾ teaspoon ground cumin
½ teaspoon salt
2 cups (8 ounces) shredded sharp Cheddar cheese, divided
½ cup chopped green pepper, optional

Melt butter in 2-quart saucepan over medium heat. Stir in flour; cook until mixture is smooth and bubbly. Remove from heat; gradually stir in milk. Stir in picante sauce, cumin and salt. Bring to a boil; simmer, until thickened, stirring constantly. Remove from heat. Add 1¾ cups cheese and green pepper; stir until cheese is melted. Add macaroni; mix well. Pour into greased 1½-quart baking dish; top with remaining ¼ cup cheese. Cover. Bake at 350°F, 15 minutes; uncover. Continue baking 5 minutes. Serve with additional picante sauce, if desired. *Makes 4 to 6 servings*

GOOD ENOUGH FOR GUESTS

Fettuccine Alfredo with Shiitake Mushrooms

1 tablespoon olive *or* vegetable oil
2 medium cloves garlic, minced
1 cup sliced shiitake *or* white mushrooms
2 tablespoons dry white wine
1 tablespoon finely chopped fresh basil leaves*
1½ cups milk
1 cup canned crushed tomatoes
½ cup water
2 tablespoons butter *or* margarine
1 package LIPTON® Noodles & Sauce —Alfredo
Dash pepper

In medium skillet, heat oil over medium heat. Add garlic; cook and stir 30 seconds. Add mushrooms, wine and basil; cook and stir 2 minutes or until mushrooms are tender. Stir in remaining ingredients. Bring to a boil; simmer 8 minutes or until noodles are tender, stirring occasionally. Garnish with additional basil leaves and cherry tomatoes, if desired.

Makes about 2 main-dish or 4 appetizer servings

***Substitution:** Use ½ teaspoon dried basil leaves, crushed.

Veal Scallopine

1 tablespoon all-purpose flour
½ teaspoon salt
Dash pepper
4 veal cutlets (about 1 pound)
¼ cup CRISCO® Shortening
½ onion, thinly sliced
1 can (14½ ounces) tomatoes, cut up, undrained
1 can (4 ounces) mushrooms, undrained
1 tablespoon chopped fresh parsley
1 tablespoon capers, drained
¼ teaspoon garlic salt
¼ teaspoon dried oregano leaves, crushed
Hot buttered noodles

Combine flour, salt and pepper; coat veal lightly with mixture. In medium skillet, brown veal slowly in hot CRISCO®. Remove veal from skillet. Add onion; cook and stir until tender. Add veal, tomatoes, mushrooms, parsley, capers, garlic salt and oregano. Cover; simmer until veal is tender, 20 to 30 minutes, stirring occasionally. Place veal over noodles; top with sauce.

Makes 4 servings

Fettuccine Alfredo with Shiitake Mushrooms

Velvet Shrimp

Velvet Shrimp

Hot cooked pasta
3 tablespoons unsalted butter
½ cup finely chopped green onions with tops
1 tablespoon *plus* 1 teaspoon CHEF PAUL PRUDHOMME'S® Seafood Magic®, divided
½ teaspoon minced fresh garlic
1 pound deveined shelled medium to large shrimp
2 cups heavy cream, divided
2 tablespoons water, optional
1 cup (4 ounces) shredded Muenster cheese

Melt butter in 10-inch skillet over high heat. When it comes to a hard sizzle, add onions and 1 tablespoon Seafood Magic®. Cook and stir 1 to 2 minutes. Add garlic and shrimp; cook and stir 2 minutes. Stir in 1 cup cream and remaining 1 teaspoon Seafood Magic®. Stir and scrape any browned bits off sides and bottom of skillet. Cook about 1 minute; stir in remaining 1 cup cream. Cook 1 minute or just until shrimp are plump and pink; remove shrimp from sauce with slotted spoon. Set aside.

Still over high heat, whisk sauce in skillet until it comes to a boil. Reduce heat to low. Simmer 2 to 3 minutes. Stir in water, if desired, and cheese. Simmer an additional minute or until cheese is melted. Return shrimp to skillet; stir to coat. Serve over hot pasta.

Makes 4 servings

Smoked Salmon and Olive Pasta

2 cups heavy cream
3 medium cloves garlic
¼ teaspoon pepper
1 teaspoon finely chopped lemon zest (yellow part of peel)
1 cup pitted California ripe olives, chopped
½ cup dry white wine
12 ounces fusilli *or* other corkscrew-type pasta
6 ounces smoked salmon, thinly sliced and cut into short strips
Salt

Combine cream and garlic in large skillet over medium heat; heat thoroughly, stirring frequently. Stir in pepper, lemon zest, olives and wine; bring to a boil. Reduce heat to low; simmer 10 minutes to blend flavors and reduce volume a little, stirring occasionally. Meanwhile, cook pasta according to package directions; drain. Remove garlic from sauce; discard garlic. Add pasta and salmon to sauce; toss lightly to coat. Season with salt to taste. Top with freshly ground black pepper and chopped fresh parsley, if desired. Serve immediately. *Makes 4 servings*

Favorite recipe from ***California Olive Industry***

Beef 'n Eggplant Stir-Fry

1 beef flank steak (1 to 1¼ pounds)
4 tablespoons dry red wine, divided
½ teaspoon dried basil leaves, crushed
½ teaspoon dried oregano leaves, crushed
½ teaspoon salt
¼ teaspoon black pepper
4 to 5 tablespoons olive oil, divided
1 eggplant (approximately 1 pound), peeled, cut into 2×¼-inch strips
2 cloves garlic, minced
1 large red pepper, cut into thin strips
1 tablespoon cornstarch
¾ cup beef broth
2 cups hot cooked and drained spinach linguine
1 tablespoon grated Parmesan cheese

Partially freeze beef flank steak to firm. Cut steak in half lengthwise; slice each half diagonally across the grain into thin slices (knife should be almost parallel to cutting surface). Combine 1 tablespoon wine, basil, oregano, salt and black pepper; toss with meat. Heat 3 tablespoons oil in wok or large nonstick skillet. Add eggplant and garlic; stir-fry 8 to 10 minutes until eggplant is transparent. Add red pepper; stir-fry 2 minutes. Remove from skillet; reserve. Stir-fry beef strips (⅓ at a time) in remaining oil 2 to 3 minutes. Remove from skillet; reserve. Combine cornstarch with beef broth. Stir into drippings in wok with remaining 3 tablespoons wine. Cook until thickened, stirring occasionally. Stir in reserved beef strips and vegetables; heat thoroughly, stirring occasionally. Combine hot linguine with Parmesan cheese; toss lightly. Top with beef mixture. *Makes 4 servings*

Prep time: 35 minutes
Cook time: 25 to 30 minutes

Favorite recipe from ***National Live Stock and Meat Board***

Turkey Rolls Di Napoli

3 tablespoons olive oil, divided
1 green bell pepper, cut into strips
1 red bell pepper, cut into strips
1 clove garlic, minced
6 fresh turkey breast slices (4 ounces *each*), pounded and lightly seasoned with salt and black pepper
3 ounces Swiss cheese, cut into 12 strips
1 jar (26 ounces) CLASSICO® Di Napoli (Tomato & Basil) Pasta Sauce
½ (1-pound) package CREAMETTE® Linguine, cooked and drained

In large skillet, heat 2 tablespoons oil over medium-high heat. Add bell peppers and garlic; cook and stir until tender. Remove from skillet. On each turkey cutlet, place one green and one red pepper strip and two cheese strips. Roll tightly; secure with wooden picks. Heat remaining 1 tablespoon oil. Add turkey rolls; brown on all sides. Add pasta sauce and remaining bell peppers. Reduce heat to low; cover. Simmer 10 minutes or until turkey is no longer pink in center. Remove picks; serve over hot pasta. Refrigerate leftovers.

Makes 4 to 6 servings

Beef 'n Eggplant Stir-Fry

Sunday Super Stuffed Shells

1 package (12 ounces) jumbo pasta shells, cooked and drained
2 tablespoons olive oil
3 cloves fresh garlic
¾ pound ground veal
¾ pound ground pork
2 eggs, slightly beaten
1 package (10 ounces) frozen chopped spinach, cooked, drained and squeezed dry
1 cup fresh parsley sprigs, finely chopped
1 cup fresh bread crumbs
3 cloves fresh garlic, minced
3 tablespoons grated Parmesan cheese
Salt
3 cups spaghetti sauce, divided

Preheat oven to 375°F. Heat oil in large skillet over medium heat. Add 3 whole cloves garlic; cook and stir until lightly browned. Discard garlic. Add veal and pork to skillet; cook until browned, stirring to separate meat. Drain. Cool.

Combine eggs, spinach, parsley, bread crumbs, minced garlic and cheese in large bowl; mix well. Season with salt. Add meat mixture; blend well. Spoon into shells.

Spread about 1 cup spaghetti sauce onto bottom of greased 12×8-inch baking dish. Arrange shells in dish; top with remaining sauce. Cover with foil. Bake 35 to 45 minutes or until hot and bubbly. Serve with sautéed zucchini slices, if desired. Garnish as desired.

Makes 9 to 12 servings

Favorite recipe from ***The Fresh Garlic Association***

Pesto Chicken Almond Manicotti

8 ounces Manicotti, cooked and drained
3 eggs, slightly beaten
2 containers (12 ounces *each*) ricotta cheese
1¼ cups freshly grated Parmesan cheese, divided
½ cup heavy cream
2½ cups chopped cooked chicken
¾ cup chopped toasted almonds
1 package (10 ounces) frozen chopped spinach, thawed and drained
1 tablespoon dried basil leaves, crushed
¾ teaspoon freshly ground black pepper
3 cups tomato sauce

Mix together eggs, ricotta cheese, ¾ cup Parmesan cheese and cream. Stir in all remaining ingredients *except* tomato sauce and manicotti. Spoon mixture into manicotti shells; divide shells between 13×9-inch baking dish and 9-inch square baking dish. Cover shells with tomato sauce; sprinkle with remaining ½ cup Parmesan cheese. Cover. Bake at 350°F, 20 minutes. Remove cover; continue baking 15 minutes or until cheese is golden brown.

Makes 6 to 8 servings

Favorite recipe from ***National Pasta Association***

Sunday Super Stuffed Shells

Shrimp Noodle Supreme

Nokkelost Pasta Soufflé

8 ounces fettuccine noodles, cooked and drained
1⅔ cups scalded milk
½ cup butter *or* margarine
1½ cups shredded Nokkelost cheese
1 cup finely chopped ham
½ teaspoon salt
⅛ teaspoon pepper
6 large eggs, separated

Combine hot fettuccine with milk, butter, cheese, ham, salt and pepper; toss lightly to coat. Cool 10 minutes. Blend in egg yolks. Beat egg whites in small bowl until stiff but not dry; fold into noodle mixture. Spoon into ungreased 2½-quart soufflé dish. Bake at 350°F, 40 minutes or until puffed and golden brown. Serve immediately.

Makes 6 servings

Favorite recipe from ***Norseland Foods, Inc.***

Shrimp Noodle Supreme

1 package (8 ounces) spinach noodles, cooked and drained
1 package (3 ounces) cream cheese, cubed and softened
½ cup butter, softened
1½ pounds medium shrimp, peeled and deveined
Salt and pepper
1 can (10¾ ounces) condensed cream of mushroom soup
1 cup dairy sour cream
½ cup half-and-half
½ cup mayonnaise
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh parsley
½ teaspoon Dijon-style mustard
¾ cup (3 ounces) shredded sharp Cheddar cheese

Preheat oven to 325°F. Combine cream cheese and hot noodles; mix lightly to coat. Spread noodle mixture onto bottom of greased 13×9-inch baking dish. Melt butter in large skillet over medium-high heat. Add shrimp; cook and stir until shrimp turn pink and are tender, about 5 minutes. Season with salt and pepper to taste. Spoon over noodle mixture.

Combine soup, sour cream, half-and-half, mayonnaise, chives, parsley and mustard in another medium bowl. Spread over shrimp. Sprinkle with Cheddar cheese. Bake 25 minutes or until hot and cheese is melted. Garnish as desired. *Makes 6 servings*

Favorite recipe from ***Southeast United Dairy Industry Association, Inc.***

Tortellini Primavera

8 to 9 ounces cheese-filled tortellini, cooked and drained
1 cup sliced mushrooms
½ cup chopped onion
1 clove garlic, minced
2 tablespoons PARKAY® Margarine
1 package (10 ounces) BIRDS EYE® Chopped Spinach, thawed, well drained
1 container (8 ounces) PHILADELPHIA BRAND® Soft Cream Cheese
1 medium tomato, chopped
¼ cup milk
¼ cup (1 ounce) KRAFT® 100% Grated Parmesan Cheese
1 teaspoon Italian seasoning
¼ teaspoon *each* salt and pepper

Cook and stir mushrooms, onion and garlic in margarine in large skillet. Add all remaining ingredients *except* tortellini; mix well. Cook until mixture just begins to boil, stirring occasionally. Add hot tortellini; cook until thoroughly heated, stirring occasionally.

Makes 4 servings

Prep time: 10 minutes
Cook time: 10 minutes

Pasta with Spinach-Cheese Sauce

¼ cup FILIPPO BERIO® Extra-Virgin Flavorful Olive Oil, divided
1 medium onion, chopped
1 clove garlic, chopped
3 cups chopped fresh spinach, washed and well drained
1 cup lowfat ricotta *or* cottage cheese
½ cup chopped fresh parsley
1 teaspoon dried basil leaves, crushed
1 teaspoon lemon juice
¼ teaspoon black pepper
¼ teaspoon ground nutmeg
12 ounces uncooked spaghetti

1. Heat 3 tablespoons olive oil in large skillet over medium heat. Add onion and garlic; cook and stir until tender.

2. Add spinach; cook 3 to 5 minutes or until spinach wilts.

3. Place spinach mixture, cheese, parsley, basil, lemon juice, pepper and nutmeg in blender container; cover. Blend until smooth. Leave in blender, covered, to keep sauce warm.

4. Cook pasta according to package directions. *(Do not overcook).* Drain pasta, reserving ¼ cup water. In large bowl, toss pasta with remaining 1 tablespoon olive oil.

5. Add reserved ¼ cup water to sauce in blender. Blend; serve over pasta.

Makes 4 servings

Tortellini Primavera

Veal Sauce Lucia

A hearty Italian sauce to serve with any kind of pasta.

8 ounces linguine *or* other pasta of your choice, cooked and drained
2 tablespoons vegetable oil
1½ pounds veal stew meat, cut into bite-size cubes
1 medium onion, chopped
1 medium carrot, shredded
¾ teaspoon dried basil leaves, crushed
¾ teaspoon LAWRY'S® Garlic Powder with Parsley
1 package (1.5 ounces) LAWRY'S® Extra Rich & Thick Spaghetti Sauce Spices & Seasonings
1¾ cups water
1 can (6 ounces) tomato paste
½ cup frozen peas

In Dutch oven, heat oil over medium heat. Add veal; cook until browned, stirring occasionally. Drain. Add onion, carrot, basil and Garlic Powder with Parsley; cook and stir 5 minutes. Stir in Extra Rich & Thick Spaghetti Sauce Spices & Seasonings, water and tomato paste. Bring to a boil. Reduce heat to low; cover. Simmer 30 minutes, stirring occasionally. Stir in peas; heat 5 minutes. Serve over hot pasta.

Makes 4 servings

Presentation: Serve with a Caesar salad and garlic bread.

Crabmeat with Herbs and Pasta

Crabmeat with Herbs and Pasta

4 ounces vermicelli, cooked and drained
⅓ cup olive oil
3 tablespoons butter *or* margarine
1 small onion, finely chopped
1 carrot, shredded
1 clove garlic, minced
6 ounces drained and flaked crabmeat
¼ cup chopped fresh basil leaves *or* 1 teaspoon dried basil leaves, crushed
2 tablespoons chopped fresh parsley
1 tablespoon lemon juice
½ cup chopped pine nuts, optional
½ teaspoon salt

Heat oil and butter in large skillet over medium-high heat. Add onion, carrot and garlic; cook and stir until tender. Reduce heat to medium. Stir in crabmeat, basil, parsley and lemon juice; simmer 4 minutes, stirring constantly. Stir in pine nuts and salt. Pour sauce over hot vermicelli in large bowl; toss gently to coat. Garnish as desired.

Makes 4 servings

Favorite recipe from New Jersey Department of Agriculture

Pasta with White Clam Sauce

1 can (10½ ounces) minced clams, undrained
1½ cups water
1 tablespoon olive oil
1 package LIPTON® Pasta & Sauce—Creamy Garlic
1 tablespoon finely chopped fresh parsley
1 tablespoon grated Parmesan cheese
Pepper to taste

Drain clams, reserving ¼ cup liquid. Combine reserved liquid, water and oil in medium saucepan. Bring to a boil over medium heat. Stir in pasta & creamy garlic sauce; simmer, stirring occasionally, 11 minutes or until pasta is tender. Stir in clams, parsley, cheese and pepper; heat thoroughly, stirring occasionally. Garnish with additional chopped parsley, if desired.

Makes about 4 servings

Microwave: Increase water to 1¾ cups. In 1½-quart microwave-safe casserole, combine reserved clam liquid, water, oil and pasta & creamy garlic sauce. Microwave, uncovered, on HIGH (Full Power) 13 minutes or until pasta is tender, stirring after 7 minutes. Stir in clams, parsley, cheese and pepper. Microwave 1 minute. Garnish as above.

Chicken and Spinach Manicotti

Manicotti filled with the earthy flavors of Italy is baked as a casserole. A pastry bag with a large plain tip is an easy way to stuff manicotti.

1 package (8 ounces; 14 count) manicotti shells, cooked and drained
1½ cups shredded cooked chicken
1 container (15 ounces) ricotta cheese
1 package (10 ounces) frozen chopped spinach, cooked according to package directions
1¼ cups half-and-half, divided
½ cup PROGRESSO® Plain Bread Crumbs
1 teaspoon garlic powder
½ teaspoon dried basil leaves, crushed
½ teaspoon dried oregano leaves, crushed
½ teaspoon salt
¼ teaspoon ground black pepper
1 jar (14 ounces) PROGRESSO® Marinara Sauce
1½ cups (6 ounces) shredded mozzarella cheese

1. Preheat oven to 350°F.

2. In large bowl, combine chicken, ricotta cheese, spinach, ½ cup half-and-half, bread crumbs, garlic powder, basil, oregano, salt and pepper; mix well.

3. Stuff chicken mixture into manicotti; place in 13×9-inch baking dish.

4. Combine marinara sauce and remaining ¾ cup half-and-half; pour over manicotti. Top with mozzarella cheese.

5. Bake 30 minutes or until thoroughly heated. *Makes 7 servings*

Prep time: 30 minutes
Baking time: 30 minutes

Saucy Mediterranean Frittata

Sauce:

1 can (8 ounces) tomato sauce
1 teaspoon minced dried onion
1/4 teaspoon *each* dried basil and oregano leaves, crushed
1/4 teaspoon pepper
1/8 teaspoon minced fresh garlic

Frittata:

1/3 cup cooked orzo
1 tablespoon olive oil
1/3 cup chopped onion
1 medium tomato, chopped
1 teaspoon dried basil leaves, crushed
1/4 teaspoon dried oregano leaves, crushed
1/3 cup chopped pitted ripe olives
8 eggs
1/2 teaspoon salt
2 tablespoons butter
1/2 cup (2 ounces) shredded mozzarella cheese

Combine all sauce ingredients in small saucepan. Bring to a boil over medium-high heat. Reduce heat to low; simmer 5 minutes, stirring frequently. Set aside; keep warm.

For frittata, heat oil in ovenproof 10-inch skillet over medium-high heat. Add onion; cook and stir until tender. Add tomato, basil and oregano; cook and stir 3 minutes. Stir in orzo and olives. Remove from skillet; set aside. Beat eggs and salt in medium bowl. Stir in tomato mixture. Melt butter in skillet. Add egg mixture; sprinkle with cheese. Cook over low heat 8 to 10 minutes or until set. Broil 1 to 2 minutes, until top is browned. Serve with sauce. Garnish as desired. Cut into wedges to serve.

Makes 4 to 6 servings

Favorite recipe from ***Kansas Poultry Association***

Herbed Seafood Linguine

A light, colorful easy-to-prepare pasta for seafood lovers.

6 ounces linguine, cooked and drained
1 can (10 1/2 ounces) PROGRESSO® Red Clam Spaghetti Sauce
1/4 pound sole, cut into small pieces
3 ounces (about 1/2 cup) imitation crabmeat
2 ounces (8 to 10) peeled and deveined medium shrimp
1/3 cup chopped onion
1/4 cup chopped green pepper
1 clove garlic, minced
1/8 teaspoon dried basil leaves, crushed
1/8 teaspoon dried oregano leaves, crushed
2 tablespoons PROGRESSO® Grated Parmesan Cheese

1. In medium saucepan over medium-high heat, combine red clam sauce, sole, crabmeat, shrimp, onion, green pepper, garlic, basil and oregano.

2. Bring to a boil. Reduce heat to low; simmer until sole flakes easily with fork and shrimp are tender.

3. Serve clam sauce mixture over hot linguine; sprinkle with Parmesan cheese.

Makes 4 servings

Prep time: 10 minutes
Cook time: 10 minutes

Microwave: In 2-quart microwave-safe casserole, combine red clam sauce, sole, crabmeat, shrimp, onion, green pepper, garlic, basil and oregano; cover. Microwave on HIGH (100% power) 4 to 5 minutes or until fish flakes easily with fork and shrimp are tender, stirring after 2 minutes. Serve over hot linguine; sprinkle with Parmesan cheese.

Saucy Mediterranean Frittata

Shrimp in Angel Hair Pasta Casserole

1 tablespoon butter
2 eggs, slightly beaten
1 cup half-and-half
1 cup plain yogurt
½ cup (2 ounces) shredded Swiss cheese
⅓ cup crumbled feta cheese
⅓ cup chopped fresh parsley
¼ cup chopped fresh basil leaves *or* 1 teaspoon dried basil leaves, crushed
1 teaspoon dried oregano leaves, crushed
1 package (9 ounces) uncooked fresh angel hair pasta
1 jar (16 ounces) mild, thick and chunky salsa
1 pound medium shrimp, peeled and deveined
½ cup (2 ounces) shredded Monterey Jack cheese

Shrimp in Angel Hair Pasta Casserole

Preheat oven to 350°F. With 1 tablespoon butter, grease 12×8-inch baking dish. Combine eggs, half-and-half, yogurt, Swiss cheese, feta cheese, parsley, basil and oregano in medium bowl; mix well. Place ½ of pasta in prepared dish; cover with layers of salsa and ½ of shrimp. Top with remaining pasta. Spread egg mixture over pasta; cover with remaining shrimp. Sprinkle Monterey Jack cheese over top. Bake 30 minutes or until hot and bubbly. Let stand 10 minutes before cutting to serve. Garnish as desired. *Makes 6 servings*

Favorite recipe from ***Southeast United Dairy Industry Association, Inc.***

Linguine Louisiana Style

12 ounces Linguine *or* your favorite long pasta shape, cooked and drained
2 ounces finely chopped cooked lean ham *or* Canadian-style bacon
1 clove garlic, minced
½ cup chopped onion
2 tablespoons dry white wine
8 ounces stewed tomatoes
½ cup chopped red and green pepper
½ cup finely chopped celery
1 tablespoon spicy tomato juice
½ teaspoon ground allspice, optional
½ teaspoon ground cloves, optional
Hot pepper sauce to taste
1 cup crabmeat *or* tiny shrimp, cooked

Spray large nonstick skillet with cooking spray. Add ham and garlic; cook and stir until lightly browned. Stir in onion and wine. Cook 1 minute. Add all remaining ingredients *except* pasta and crabmeat; heat thoroughly, stirring occasionally. Serve over hot pasta; top with crabmeat. *Makes 4 servings*

Favorite recipe from ***National Pasta Association***

Fettuccine with Mussels

Creamy Orzo with Prosciutto

This savory pasta can be served as a hearty side dish or as a main course for a light supper or luncheon.

1 package (1 pound) orzo, cooked and drained
2 tablespoons PARKAY® Margarine
2 cloves garlic, minced
1 package (8 ounces) PHILADELPHIA BRAND® Cream Cheese, cubed
½ cup chicken broth
Dash turmeric
1 package (10 ounces) BIRDS EYE® Deluxe Tender Tiny Peas, thawed and drained
3 ounces thinly sliced prosciutto, cut into julienne strips
Salt and pepper

• Melt margarine in large saucepan over low heat. Add garlic; cook and stir until tender. Add cream cheese, broth and turmeric; stir until cream cheese is melted.

• Stir in orzo, peas and prosciutto; heat thoroughly, stirring occasionally. Season with salt and pepper to taste. Serve with grated Parmesan cheese, if desired.

Makes 8 to 10 servings

Prep time: 25 minutes

Tip: Recipe can be doubled for a main-dish meal.

Fettuccine with Mussels

If fresh mussels aren't available in your store, use canned clams instead.

4 ounces fettuccine, cooked and drained
1 can (10½ ounces) PROGRESSO® White Clam Spaghetti Sauce
½ pound mussels in shells, cleaned
¼ cup (1 ounce) PROGRESSO® Grated Parmesan Cheese, divided
¼ teaspoon seafood seasoning
¼ teaspoon Italian seasoning

1. In medium saucepan over medium heat, combine white clam sauce, mussels, 2 tablespoons Parmesan cheese and seasonings. Bring to a boil. Reduce heat to low; simmer until mussels pop open. (Discard any mussels that remain closed.)

2. Serve clam sauce mixture sauce over hot fettuccine. Sprinkle with remaining 2 tablespoons Parmesan cheese.

Makes 4 servings

Prep time: 15 minutes
Cook time: 10 minutes

Pasta Delight

12 ounces penne pasta, cooked and drained
1 tablespoon olive oil
1 medium zucchini, sliced
2 tablespoons chopped shallots
2 cloves garlic, minced
1 medium tomato, chopped
2 tablespoons chopped fresh basil leaves *or* ½ teaspoon dried basil leaves, crushed
2 tablespoons grated Parmesan cheese

Heat oil in large skillet over medium-high heat. Add zucchini; cook and stir until crisp-tender. Reduce heat to medium. Add shallots and garlic; cook 1 minute. Add tomato; cook and stir 45 seconds. Stir in basil and cheese. Pour vegetable mixture over hot pasta in large bowl; toss gently to coat.

Makes 4 to 6 servings

Favorite recipe from ***National Pasta Association***

Tangy Asparagus Linguine

5 ounces linguine
2 tablespoons reduced-calorie margarine
¼ cup finely chopped onion
3 cloves garlic, minced
8 ounces fresh asparagus, peeled and sliced diagonally into ½-inch pieces
2 tablespoons dry white wine
2 tablespoons fresh lemon juice
Freshly ground black pepper
¼ cup (1 ounce) SARGENTO® Grated Parmesan Cheese
¾ cup (3 ounces) SARGENTO® Preferred Light Fancy Shredded Mozzarella Cheese

Chop and measure all ingredients before beginning. Bring water to a boil. Add pasta; cook to al dente (firm to the bite). Drain. Meanwhile, melt margarine over medium heat in large skillet. Add onion and garlic; cook and stir until tender. Add asparagus; cook and stir 2 minutes. Add wine and lemon juice; simmer 1 minute. Season with pepper to taste. Remove from heat. Add to hot pasta in large bowl with Parmesan cheese; toss lightly to coat. Remove to serving platter; top with mozzarella cheese. Garnish with strips of lemon zest, if desired. Serve immediately.

Makes 4 servings

Chicken Roman Style
(Pollo alla Romana)

¼ cup olive oil
2½ to 3 pounds chicken pieces
3 ounces prosciutto *or* cooked ham, thinly sliced and cut into strips
1 jar (26 ounces) CLASSICO® Di Roma Arrabbiata (Spicy Red Pepper) *or* Di Salerno (Sweet Peppers & Onions) Pasta Sauce
¼ cup dry white wine
½ (1-pound) package CREAMETTE® Fettuccini

In large skillet over medium-high heat, heat oil. Add chicken; cook and stir until browned on all sides. Remove chicken from skillet; pour off oil. In same skillet, cook prosciutto until lightly browned. Reduce heat to low; stir in pasta sauce and wine. Return chicken to skillet; cover. Simmer 20 minutes or until chicken is tender and no longer pink in center, stirring occasionally. Meanwhile, cook fettuccini according to package directions. Serve chicken and sauce over hot fettuccini. Refrigerate leftovers.

Makes 4 to 6 servings

Pasta Delight

Chicken Diane

6 ounces pasta, cooked and drained
¾ cup (1½ sticks) unsalted butter, divided
1 tablespoon *plus* 2 teaspoons CHEF PAUL PRUDHOMME'S® Poultry Magic®
12 ounces boneless skinless chicken breasts, cut into strips
3 cups sliced mushrooms (about 8 ounces)
¼ cup chopped green onions with tops
3 tablespoons chopped fresh parsley
1 teaspoon minced fresh garlic
1 cup chicken broth *or* water

Beat 4 tablespoons butter in medium bowl until creamy. Stir in Poultry Magic®. Add chicken; mix lightly to coat. Heat large skillet over high heat until hot, about 4 minutes. Add chicken; cook and stir until browned on all sides and no longer pink in center. Add mushrooms; cook and stir 2 minutes. Add onions, parsley, garlic and broth. Cook 2 minutes or until sauce comes to a boil. Cut up remaining ½ cup butter. Add to sauce; stir until melted. Cook 3 minutes. Stir in hot pasta. Serve immediately. *Makes 2 servings*

Chicken Diane

Seafood Supreme Pasta Pie

6 ounces fine egg noodles, cooked and drained
2 eggs, slightly beaten
½ cup dairy sour cream
½ cup milk
¼ cup (1 ounce) grated Parmesan cheese
1 teaspoon dried tarragon leaves, crushed

Seafood Sauce:

4 tablespoons (½ stick) butter
4 ounces fresh mushrooms, sliced
¼ cup chopped green onions with tops
1 large clove garlic, minced
8 ounces small shrimp, shelled and cleaned
8 ounces bay scallops
1 can (6 ounces) crabmeat, drained
3 tablespoons all-purpose flour
½ teaspoon seasoned salt
¼ teaspoon pepper
1½ cups half-and-half
1 cup (4 ounces) finely shredded Swiss cheese, divided
1 cup dry white wine

Preheat oven to 350°F. In medium bowl, blend together eggs, sour cream, milk, Parmesan cheese and tarragon. Stir in noodles; spoon into buttered 9-inch pie plate. Cover with foil. Bake 35 to 45 minutes or until knife inserted near center comes out clean.

Meanwhile, melt butter in large skillet over medium heat. Add mushrooms, onions and garlic; cook and stir 2 minutes. Add seafood; cook and stir 3 minutes. Add flour, salt and pepper. Gradually stir in half-and-half and ½ cup Swiss cheese. Cook, stirring constantly, until mixture thickens. Stir in wine. To serve, cut pasta pie into wedges; serve with Seafood Sauce. Sprinkle individual servings with the remaining ½ cup Swiss cheese.

Makes 6 to 8 servings

Favorite recipe from ***Southeast United Dairy Industry Association, Inc.***

Penne with Artichokes

12 ounces penne, cooked and drained
1¼ cups water
2 tablespoons lemon juice
1 package (10 ounces) frozen artichokes
2 tablespoons olive oil, divided
5 cloves garlic
2 ounces oil-packed sun-dried tomatoes, drained
2 small dried hot red peppers, crushed
2 tablespoons chopped fresh parsley
¼ teaspoon salt
¼ teaspoon black pepper
¾ cup fresh bread crumbs
1 tablespoon minced fresh garlic
1 tablespoon grated Romano cheese

Pour water and lemon juice into medium saucepan. Bring to a boil over medium-high heat. Add artichokes. Reduce heat to low; simmer until artichokes are tender. Drain artichokes, reserving cooking liquid. Cool artichokes; cut into quarters.

Heat 1½ tablespoons oil in large skillet over medium-high heat. Add 5 whole cloves garlic; cook and stir until lightly browned. Reduce heat to low. Add artichokes and tomatoes; simmer 1 minute. Stir in reserved artichoke liquid, red peppers, parsley, salt and black pepper. Simmer 5 minutes, stirring occasionally.

Meanwhile, heat remaining ½ tablespoon oil in small skillet over medium heat. Add bread crumbs and minced garlic; cook and stir until lightly browned. Pour artichoke sauce over hot pasta in large bowl; toss gently to coat. Sprinkle with bread crumb mixture and cheese. *Makes 4 to 6 servings*

Favorite recipe from ***National Pasta Association***

Penne with Artichokes

HIDDEN VALLEY® Pasta

1 package (1 ounce) HIDDEN VALLEY RANCH® Milk Recipe Original Ranch® Salad Dressing Mix
½ cup picante sauce
4 large tomatoes, coarsely chopped
¼ cup olive *or* vegetable oil
1 medium clove garlic, minced
8 ounces Brie cheese, chilled
8 ounces medium egg noodles

In large bowl, whisk together salad dressing mix and picante sauce. Stir in tomatoes, oil and garlic. Remove as much rind from Brie as possible and discard. Cut Brie into bite-size pieces; stir into tomato mixture. Cook noodles according to package directions; drain. Return noodles to same saucepan. Pour tomato-Brie sauce over noodles. Cook over medium heat, stirring constantly, until cheese melts. Serve immediately.

Makes 4 servings

Stuffed Shells Bolognese

Stuffed Shells Bolognese

An easy recipe to serve to guests or for a special family meal.

12 jumbo pasta shells, cooked and drained
1 package (1.5 ounces) LAWRY'S® Original Style Spaghetti Sauce Spices & Seasonings
1 can (28 ounces) whole tomatoes, cut up, undrained
2 tablespoons dry red wine
2 tablespoons IMPERIAL® Margarine
1 pound lean ground beef
½ cup chopped onions
½ cup chopped green pepper
½ cup shredded carrot
½ teaspoon LAWRY'S® Garlic Powder with Parsley
1 cup (4 ounces) shredded mozzarella cheese
¼ cup (1 ounce) grated Parmesan cheese

In medium saucepan over medium heat, combine Original Style Spaghetti Sauce Spices & Seasonings with tomatoes, wine and margarine; blend well. Bring to a boil; reduce heat to low. Simmer, uncovered, 25 minutes, stirring occasionally. In medium skillet, brown ground beef with onions, stirring occasionally to separate meat; drain. Add green pepper, carrot, Garlic Powder with Parsley and ½ cup prepared sauce; heat 5 minutes. Fill shells with meat mixture; place in 13×9-inch baking dish. Cover with remaining sauce; sprinkle with mozzarella and Parmesan cheeses. Bake at 350°F, 20 to 30 minutes or until cheeses are melted and sauce is bubbly.

Makes 4 servings

Presentation: Serve with fresh asparagus or a green salad and fruit sorbet for dessert.

Sesame Baked Chicken with Fusilli

8 pounds chicken pieces
1 quart buttermilk
2½ cups plain dry bread crumbs
¾ cup *plus* 1 tablespoon sesame seed, lightly toasted, divided
⅓ cup (1½ ounces) grated Parmesan cheese
1 teaspoon salt
½ teaspoon white pepper
½ cup *plus* 3 tablespoons butter *or* margarine, divided
1½ tablespoons lemon juice
2 teaspoons minced fresh garlic
4½ cups water
1½ cups milk
3 packages LIPTON® Pasta & Sauce—Cheddar Broccoli
1 large tomato, chopped
⅓ cup sliced green onions with tops

In large glass baking dishes, place chicken pieces. Pour buttermilk over chicken; cover and marinate in refrigerator, turning occasionally, 6 hours or overnight. Remove chicken; discard marinade.

Preheat oven to 450°F. In shallow pan, combine bread crumbs, ¾ cup sesame seed, cheese, salt and pepper. Dip chicken into bread crumb mixture, coating well; place in two 13×9-inch baking dishes.

In small saucepan, melt ½ cup butter with lemon juice and garlic; drizzle over chicken. Bake 10 minutes. **Reduce oven temperature to 350°F.** Continue baking 1 hour or until chicken is no longer pink in center, basting occasionally with butter mixture.

Meanwhile, in large saucepan over medium heat, bring water, milk and remaining 3 tablespoons butter to a boil. Stir in pasta & Cheddar broccoli sauce; simmer, stirring occasionally, 11 minutes or until pasta is tender. Stir in tomato and onions. To serve, arrange pasta around chicken on platter; sprinkle with remaining 1 tablespoon sesame seed.

Makes about 16 servings

Linguine with Creamy Clam Sauce

½ (1-pound) package CREAMETTE® Linguine, cooked and drained
2 cans (6½ ounces *each*) SNOW'S® or DOXSEE® Minced *or* Chopped Clams, undrained
¼ cup margarine *or* butter
1 cup sliced fresh mushrooms
¼ cup finely chopped onion
1 clove garlic, minced
2 tablespoons all-purpose flour
1 cup BORDEN® or MEADOW GOLD® Half-and-Half
2 teaspoons WYLER'S® or STEERO® Chicken-Flavor Instant Bouillon
¼ cup (1 ounce) grated Parmesan cheese
1 tablespoon dry sherry, optional
1 tablespoon chopped fresh parsley
¼ teaspoon pepper

Drain clams, reserving liquid. Melt margarine in medium saucepan over medium heat. Add mushrooms, onion and garlic; cook and stir until tender. Stir in flour. Gradually stir in reserved clam liquid, half-and-half and bouillon; cook and stir until thickened. Add clams, cheese, sherry, parsley and pepper; heat thoroughly, stirring occasionally. *(Do not boil.)* Serve over hot linguine. Refrigerate leftovers.

Makes 4 servings

Marinated Lemon Chicken with Lemon-Pepper Noodles

⅓ cup olive *or* vegetable oil
⅓ cup lemon juice
1 medium onion, sliced
2 large cloves garlic, minced
1 tablespoon *plus* 1½ teaspoons grated lemon peel, divided
1 teaspoon dried parsley flakes
½ teaspoon dried oregano leaves, crushed
½ teaspoon salt
¼ teaspoon pepper
1½ pounds boneless skinless chicken breasts, halved
1 package LIPTON® Noodles & Sauce—Butter & Herb Pepper

Marinated Lemon Chicken with Lemon-Pepper Noodles

In large shallow glass baking dish, combine oil, lemon juice, onion, garlic, 1 tablespoon lemon peel and seasonings. Add chicken; cover. Marinate in refrigerator, stirring occasionally, at least 1 hour; drain.

Grill or broil chicken with onion until chicken is no longer pink in center.

Meanwhile, prepare noodles & butter & herb sauce according to package directions. Stir in remaining 1½ teaspoons lemon peel. Season with additional pepper to taste, if desired. To serve, arrange chicken over noodles. Garnish as desired.

Makes about 4 servings

Turkey & Asparagus Rolls Campania

½ (1-pound) package CREAMETTE® Linguine, cooked and drained
4 fresh turkey breast slices (4 ounces *each*)
Salt and pepper
4 slices (2 ounces) Provolone cheese
4 slices (4 ounces) cooked ham *or* prosciutto
8 stalks fresh asparagus
1 tablespoon olive oil
1 clove garlic, minced
1 jar (26 ounces) CLASSICO® Di Napoli (Tomato & Basil) *or* Di Salerno (Sweet Peppers & Onions) Pasta Sauce

Pound turkey slices to flatten slightly; season with salt and pepper. On each turkey slice, place one cheese slice, one ham slice and two asparagus stalks. Roll up tightly; secure with wooden picks. In large skillet, heat oil over medium-high heat. Add garlic; cook and stir 1 minute. Add turkey rolls; cover with pasta sauce. Reduce heat to low; cover and simmer 20 minutes or until turkey is no longer pink in center. Remove picks; serve turkey rolls over hot pasta. Refrigerate leftovers.

Makes 4 servings

Saucy Shrimp over Chinese Noodles Cakes

Saucy Shrimp over Chinese Noodle Cakes

Chinese Noodle Cakes (recipe follows)
1 teaspoon ketchup
2 tablespoons cornstarch, divided
1¼ cups water
4 tablespoons KIKKOMAN® Soy Sauce, divided
½ pound medium shrimp, peeled and deveined
2 tablespoons vegetable oil, divided
1 clove garlic, minced
1½ teaspoons minced fresh ginger root
1 green pepper, cut into chunks
1 medium onion, cut into chunks
2 stalks celery, cut diagonally into thin slices
2 tomatoes, cut into chunks

Prepare Chinese Noodle Cakes. Combine ketchup, 1 tablespoon cornstarch, water and 3 tablespoons soy sauce; set aside. Blend remaining 1 tablespoon *each* cornstarch and soy sauce in small bowl; stir in shrimp until coated. Heat 1 tablespoon oil in wok or large skillet over high heat. Add shrimp mixture; stir-fry 1 minute. Remove shrimp from wok; set aside. Heat remaining 1 tablespoon oil in wok. Add garlic and ginger; stir-fry until fragrant. Add green pepper, onion and celery; stir-fry 4 minutes. Stir in soy sauce mixture, shrimp and tomatoes. Cook and stir until sauce boils and thickens. Cut Chinese Noodle Cakes into squares. Serve with shrimp mixture.

Makes 6 servings

Chinese Noodle Cakes: Cook 8 ounces capellini (angel hair pasta) according to package directions. Drain; rinse under cold water and drain thoroughly. Heat 1 tablespoon vegetable oil in large nonstick skillet over medium-high heat. Add ½ of capellini; spread slightly to cover bottom of skillet to form noodle cake. Cook 5 minutes, without stirring, or until golden on bottom. Lift cake with wide spatula. Add 1 tablespoon vegetable oil to skillet; turn cake over. Cook 5 minutes or until golden brown, shaking skillet occasionally to brown evenly; remove to rack and keep warm in 200°F oven. Repeat with remaining capellini.

Seafood Primavera

1 package (8 ounces) linguine, cooked and drained
1/3 cup olive oil
1 medium onion, chopped
4 green onions with tops, chopped
3 cloves garlic, minced
3 carrots, cut into julienne strips
1 zucchini, cut into julienne strips
1 *each* small red and yellow pepper, cut into strips
3 ounces snow peas
1/3 cup sliced mushrooms
1/2 pound *each* peeled and deveined medium shrimp and scallops
2/3 cup clam juice
1/3 cup dry white wine
1 cup heavy cream
1/2 cup freshly grated Parmesan cheese
2/3 cup flaked crabmeat
2 tablespoons *each* lemon juice and chopped fresh parsley
1/4 teaspoon *each* dried basil and oregano leaves, crushed
Freshly ground black pepper to taste

Heat oil in large skillet over medium-high heat. Add onions and garlic; cook and stir until tender. Add remaining vegetables. Reduce heat to medium-low; cover. Simmer until tender, stirring occasionally. Remove vegetable mixture from skillet; set aside. Add scallops and shrimp to skillet; cook and stir until scallops are opaque and shrimp turn pink. Remove from skillet, reserving liquid in skillet. Add clam juice and wine to skillet; bring to a boil. Stir in cream and Parmesan. Reduce heat to low; simmer 3 minutes or until slightly thickened, stirring constantly.

Return vegetables and seafood to skillet. Heat thoroughly, stirring occasionally. Stir in all remaining ingredients *except* linguine. Pour over hot linguine in large bowl; toss gently to coat.

Makes 6 servings

Spaghetti with Chicken and Wild Mushrooms

1 pound Spaghetti *or* your favorite long thin pasta
2 tablespoons butter *or* margarine
2 small shallots, finely chopped
4 ounces chanterelle, morel *or* shiitake mushrooms, finely chopped
4 ounces fresh button mushrooms, chopped
1/2 cup dry Madeira *or* sherry
2/3 cup light table cream
2 to 3 chicken breasts, cooked, cooled and diagonally sliced into 1-inch thin strips
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
4 sprigs parsley, finely chopped

Cook pasta according to package directions; drain. While pasta is cooking, melt butter in large nonstick skillet over medium heat. Add shallots; cook and stir until tender, about 5 minutes. Stir in mushrooms and Madeira; simmer 5 minutes, stirring constantly, until liquid is reduced by 1/3. Stir in cream; simmer, stirring occasionally, until sauce thickens. Stir in chicken; heat thoroughly, stirring occasionally. Season with salt and pepper. To serve, pour chicken sauce over pasta; toss lightly to coat. Garnish with parsley.

Makes 6 to 8 servings

Favorite recipe from ***National Pasta Association***

Linguine with Clams and Scallops

¼ cup olive oil, divided
½ cup sliced green onions with tops
1 can (28 ounces) CONTADINA® Whole Peeled Tomatoes, undrained
½ teaspoon salt
¼ teaspoon red pepper flakes
1 pound linguine
1 pound scallops
3 cloves garlic, minced
½ cup dry white wine
2 tablespoons finely chopped fresh parsley
16 fresh clams

Heat 2 tablespoons oil in large saucepan over medium-high heat. Add onions; cook and stir until tender. Add tomatoes, salt and red pepper flakes. Bring to a boil. Reduce heat to low; simmer, uncovered, 20 minutes, stirring occasionally. Meanwhile, cook pasta according to package directions; drain. Add scallops to sauce; simmer an additional 5 minutes or until scallops are just tender. Heat remaining 2 tablespoons oil in 10-inch skillet over medium-high heat. Add garlic; cook and stir 2 to 3 minutes. Stir in wine and parsley. Bring to a boil. Add clams; simmer, covered, 5 to 8 minutes or until clams have opened. (Discard any clams that do not open.) Stir cooking liquid from clams into tomato mixture. Combine hot pasta with ½ of sauce in large bowl; toss lightly to coat. Place pasta on deep serving platter; top with remaining sauce. Arrange clams around edge of platter. *Makes 8 servings*

Microwave: Cook pasta according to package directions; drain. Meanwhile, combine onions, garlic and oil in 3-quart microwave-safe dish. Microwave on HIGH 2 minutes. Add tomatoes, wine, salt and red pepper flakes. Microwave 10 minutes, stirring after 5 minutes. Stir in scallops. Microwave 4 minutes or until scallops are just tender. Stir in parsley; set aside. Arrange 8 clams at a time in shallow microwave-safe dish; cover with vented plastic wrap or lid. Microwave 45 seconds. Remove all opened clams. Microwave any unopened clams, checking every 15 seconds. (Discard any clams that do not open within 2 minutes of cooking.) Serve as directed.

Fettuccine Romano Aldana

6 ounces plain fettuccine, cooked and drained
6 ounces spinach fettuccine, cooked and drained
¾ cup butter, divided
8 ounces mushrooms, sliced
⅔ cup chopped green onions with tops
2½ cups heavy cream, divided
1½ cups (6 ounces) grated Wisconsin Romano cheese, divided
¼ teaspoon ground nutmeg
⅓ pound prosciutto ham slices, julienne cut
White pepper

Melt ¼ cup butter in large skillet over medium-high heat. Add mushrooms and onions; cook and stir until tender. Remove from skillet; set aside. Add remaining ½ cup butter to skillet; heat until lightly browned. Add 1 cup cream; bring to a boil. Reduce heat to low; simmer until slightly thickened, about 5 minutes. Add pasta, 1 cup cream, 1 cup cheese and nutmeg; mix lightly. Combine remaining cream and cheese with mushroom mixture and prosciutto. Pour over hot pasta mixture; toss lightly. Season with pepper to taste.

Makes 4 to 6 servings

Favorite recipe from ***Wisconsin Milk Marketing Board***
© 1992

Shrimp Pasta Medley

Shrimp Pasta Medley

8 ounces linguine, cooked and drained
¼ cup PARKAY® Margarine
1 clove garlic, minced
12 ounces cleaned medium shrimp
1 cup half-and-half
1 cup pea pods, cut in half diagonally
1 red bell pepper, cut into strips
¼ cup dry white wine
¼ teaspoon crushed red pepper flakes
1 (4-ounce) KRAFT® 100% Parmesan Cheese wedge, shredded, divided

• Melt margarine in large skillet over medium heat. Add garlic; cook and stir until lightly browned.

• Add all remaining ingredients *except* cheese. Simmer 3 to 5 minutes or until shrimp turn pink.

• Pour sauce over hot linguine. Add ¾ cup cheese; toss to coat. Serve with remaining ¼ cup cheese.

Makes 4 servings

Prep time: 10 minutes
Cook time: 10 minutes

Variation: Substitute 1½ cups chopped cooked chicken for medium shrimp.

Pasta Primavera with Chicken

8 ounces spaghetti, cooked and drained
1 package (1¼ pounds) PERDUE® Fit 'n Easy Fresh skinless and boneless chicken breasts
2 tablespoons vegetable oil, divided
4 green onions with tops, cut into julienne strips (about ½ cup)
2 cloves garlic, minced
1 pound asparagus, peeled and cut into 2-inch pieces, *or* 2 cups julienned zucchini
2 carrots, peeled and cut into julienne strips (about 1 cup)
½ cup low-sodium chicken broth *or* bouillon
½ cup dry white wine
¼ cup chopped fresh parsley
½ teaspoon dried oregano leaves, crushed
⅛ teaspoon ground pepper
⅓ cup freshly grated Parmesan cheese

Cut breast meat into thin strips. In large skillet, heat 1 tablespoon oil over medium-high heat. Add onions and garlic; cook and stir 1 minute. Add chicken; cook and stir 2 to 3 minutes or until chicken is no longer pink in center. Remove chicken mixture from skillet; set aside. Heat remaining 1 tablespoon oil over medium-high heat in skillet. Add asparagus and carrots; cook and stir 2 minutes. Stir in broth, wine, parsley, oregano and pepper. Reduce heat to low; simmer 1 to 2 minutes or until vegetables are crisp-tender, stirring occasionally.

Place hot spaghetti on large platter; top with chicken and vegetable mixtures. Sprinkle with cheese.

Makes 6 servings

Spinach-Garlic Pasta with Garlic-Onion Sauce

Spinach-Garlic Pasta:

1½ cups all-purpose flour, divided
2 eggs *plus* 4 yolks
1 tablespoon olive oil
8 ounces fresh spinach, blanched, squeezed dry and finely chopped
6 large cloves garlic, minced
½ teaspoon salt

Garlic-Onion Sauce:

½ cup butter
1 tablespoon olive oil
1 pound Vidalia *or* other sweet onions, sliced
⅓ cup chopped fresh garlic (about 12 large cloves)
1 tablespoon honey, optional
¼ cup Marsala wine
Grated Parmesan cheese, optional

For pasta, place 1 cup flour in large bowl. Make well in center; place eggs, yolks and 1 tablespoon oil in well. Add spinach, minced garlic and salt. Mix, working in more flour as needed. Knead until dough is smooth. Cover with plastic wrap. Let rest 15 to 30 minutes. Roll dough to desired thickness with pasta machine. Cut into desired width. Cook in boiling water 2 minutes; drain.

For sauce, heat butter and 1 tablespoon oil in large skillet over medium heat. Add onions and chopped garlic; cook and stir until tender. Stir in honey; reduce heat to low. Simmer, uncovered, 30 minutes stirring occasionally. Stir in wine; simmer an additional 5 to 10 minutes, stirring occasionally. Pour sauce over hot pasta; toss gently to coat. Serve with cheese. Garnish as desired.

Makes 2 to 4 servings

Favorite recipe from ***The Fresh Garlic Association***

Spinach-Garlic Pasta with Garlic-Onion Sauce

Vermicelli Frittata

8 ounces Vermicelli *or* your favorite long, thin pasta shape, cooked and drained
3 tablespoons butter
2 leeks, sliced into quarters lengthwise and chopped
1 package (9 ounces) frozen artichoke hearts, cooked according to package directions and quartered
½ teaspoon dried sage leaves, crushed
8 eggs *or* equivalent egg substitute
1 cup (4 ounces) shredded Gruyere *or* Swiss cheese
2 tablespoons chopped Italian parsley
Salt and freshly ground pepper

In large skillet over medium heat, melt butter. Add leeks; cook and stir until tender, about 3 minutes. Add cooked artichoke hearts; cook and stir 2 minutes. Stir in sage.

In medium bowl, beat eggs lightly. Stir in vermicelli, Gruyere and parsley. Season with salt and pepper to taste. Add vegetables; stir lightly.

Heat 8-inch nonstick skillet, lightly sprayed with vegetable spray, over medium-high heat. Pour ⅓ of the egg mixture into skillet; cover. Cook 3 or 4 minutes until set and bottom is lightly browned. Slide frittata from skillet onto plate. Invert skillet over frittata and flip back into skillet. Cook, covered, 3 or 4 minutes. Remove to serving dish; keep warm. Repeat twice with remaining egg mixture. Cut into quarters; serve immediately. *Makes 6 servings*

Variations: Replace butter, leeks, artichoke hearts, parsley, sage and Gruyere with one of the following or make your own favorite combination:

— 1 cup mushrooms and 1 finely chopped shallot, cooked and stirred in 3 tablespoons butter, with 1 cup chopped Brie cheese.

— 1 finely chopped red delicious or other sweet apple, cooked and stirred until tender in 3 tablespoons butter, with 1 cup crumbled Blue cheese or shredded Cheddar cheese.

— 1 cup blanched chopped asparagus with 2 ounces chopped prosciutto or other cooked ham and 1 cup shredded white Cheddar cheese.

— 1 chopped tomato with 1 cup shredded Mozzarella cheese, ¼ cup grated Parmesan and 1 teaspoon dried basil leaves.

Favorite recipe from ***National Pasta Association***

Pesto Pasta

8 ounces radiatore pasta, cooked and drained
1 cup packed fresh basil leaves
1 package (3 ounces) KRAFT® 100% Shredded Parmesan Cheese *or* KRAFT® 100% Parmesan Cheese wedge, shredded, divided
⅓ cup olive oil
¼ cup pine nuts
1 clove garlic, minced
1 cup pitted ripe olive halves
1 cup chopped seeded tomatoes

• Place basil, ½ cup cheese, oil, pine nuts and garlic in covered food processor container with steel blade attached; process until smooth.

• Toss together basil mixture, hot pasta, olives and tomatoes in large bowl. Sprinkle with remaining ¼ cup cheese. *Makes 4 servings*

Prep/Cook time: 20 minutes

Variation: Substitute 8 ounces of your favorite pasta for the radiatore pasta.

Pesto Pasta

Fettuccine with Sun-Dried Tomato Cream

1 pound fettuccine, cooked and drained
⅔ cup sun-dried tomatoes
3 to 4 cloves garlic
1 container (8 ounces) PHILADELPHIA BRAND® Soft Cream Cheese
½ teaspoon dried oregano leaves, crushed
¼ cup PARKAY® Margarine
¼ cup sour cream
¼ cup olive oil
Salt and pepper
2 tablespoons chopped fresh parsley

• Cover tomatoes with boiling water; let stand 10 minutes. Drain.

• Place tomatoes and garlic in covered food processor or blender container; process until coarsely chopped. Add cream cheese and oregano; process until well blended.

• Melt margarine in medium saucepan; stir in cream cheese mixture and sour cream. Cook until thoroughly heated.

• Toss hot fettuccine with oil in large bowl.

• Add cream cheese mixture. Season with salt and pepper to taste. Sprinkle with chopped parsley. Serve immediately. *Makes 8 to 10 servings*

Prep time: 30 minutes

Sweet and Sour Scallops

8 ounces Rotini, Spirals *or* Twists, cooked and drained
2 tablespoons vegetable oil
Dash sesame oil
2 shallots, finely chopped
1 clove garlic, minced, optional
¼ yellow pepper, coarsely chopped
¼ teaspoon grated fresh ginger
1 pound sea scallops, cut in half
¼ teaspoon salt, optional
1 can (8 ounces) pineapple chunks, drained*
⅓ cup water*
¼ cup light corn syrup
2 tablespoons wine vinegar
2 teaspoons light soy sauce
1 tablespoon cornstarch
3 tablespoons cold water

In large nonstick skillet, heat oils over medium heat. Add shallots, garlic, pepper and ginger; cook and stir until tender. Pat scallops dry on paper towels. Add scallops to skillet; cook and stir just until scallops are opaque, about 5 minutes. Season with salt, if desired. Remove skillet from heat. Stir in pineapple; set aside. Place ⅓ cup water, corn syrup, vinegar and soy sauce in medium saucepan over medium-high heat. Bring to a boil, stirring occasionally. Reduce heat to low; simmer, uncovered, 5 minutes. In small bowl, mix together cornstarch and 3 tablespoons cold water. Slowly stir into sauce. Simmer, stirring constantly, until slightly thickened. Stir sauce into scallop mixture. Heat until mixture is hot and bubbly. Serve over hot pasta.

Makes 4 to 6 servings

*You may substitute mixture of water and reserved pineapple juice from drained chunks to measure ⅓ cup, if desired.

Favorite recipe of National Pasta Association

Fettuccine with Sun-Dried Tomato Cream

Florentine-Stuffed Shells

24 jumbo pasta shells for filling, cooked and drained
1 package (10 ounces) frozen chopped spinach, thawed
1 egg, slightly beaten
2 cups (15 ounces) SARGENTO® Ricotta Cheese*
1½ cups (6 ounces) SARGENTO® Classic Supreme Shredded *or* Fancy Supreme Shredded Mozzarella Cheese
⅓ cup finely chopped onion
2 cloves garlic, minced
¼ teaspoon salt
⅛ teaspoon ground nutmeg
2 cups meatless spaghetti sauce
½ cup (2 ounces) SARGENTO® Grated Cheese**

Squeeze spinach to remove as much moisture as possible. Combine egg, spinach, Ricotta cheese, Mozzarella cheese, onion, garlic, salt and nutmeg; stir to blend well. Stuff shells with Ricotta mixture, using about 2 tablespoons mixture for each shell. Place in lightly greased 13×9-inch baking dish. Pour spaghetti sauce over shells. Sprinkle with grated cheese; cover. Bake at 350°F, 30 to 40 minutes or until thoroughly heated. *Makes 8 servings*

*SARGENTO® Old Fashioned Ricotta, Part Skim Ricotta or Light Ricotta can be used.

**SARGENTO® Parmesan, Parmesan and Romano or Italian-Style Grated Cheese can be used.

Florentine-Stuffed Shells

Sausage & Feta Strata

8 ounces medium pasta shells, cooked and drained
1 pound Italian sausage
2 tablespoons vegetable oil
1 cup sliced green onions with tops
3 cloves garlic, minced
1 cup water
1 can (6 ounces) CONTADINA® Tomato Paste
⅔ cup dry red wine
¾ teaspoon fennel seed
½ teaspoon dried rosemary leaves, crushed
2 cups (8 ounces) crumbled feta cheese *or* ricotta cheese
2 cups sliced zucchini (about 2 medium zucchini)

Brown sausage in oil in 10-inch skillet over medium heat; drain on paper towels, reserving drippings in skillet. Add onions and garlic to reserved drippings. Cook and stir 3 minutes. Stir in water, tomato paste, wine, fennel and rosemary. Bring to a boil. Reduce heat to low; simmer 6 minutes, stirring occasionally. Spoon ½ of pasta into greased 2-quart baking dish; top with layers of ½ *each* of sauce and cheese. Place zucchini over cheese. Repeat layers of pasta, sauce and cheese. Arrange sausage on top to resemble pinwheel. Bake at 350°F, 35 to 40 minutes or until hot and bubbly. *Makes 8 servings*

Cheesy Chicken Roll-Ups

6 lasagna noodles, cooked, drained and each cut lengthwise into halves
¼ cup butter
1 medium onion, finely chopped
4 ounces fresh mushrooms, sliced
3 chicken breast halves, skinned, boned and cut into bite-size pieces
¾ cup dry white wine
½ teaspoon dried tarragon leaves, crushed
½ teaspoon salt
½ teaspoon pepper
1 package (8 ounces) cream cheese, cubed and softened
½ cup heavy cream
½ cup dairy sour cream
1½ cups (6 ounces) shredded Swiss cheese, divided
1 cup (4 ounces) shredded Muenster cheese, divided
3 tablespoons toasted sliced almonds
Chopped fresh parsley, optional

Preheat oven to 325°F. Melt butter in large skillet over medium-high heat. Add onion and mushrooms; cook and stir until tender. Add chicken, wine, tarragon, salt and pepper; bring to a boil. Reduce heat to low; simmer 10 minutes, stirring occasionally.

Curl each lasagna noodle half into a circle; place in 13×9-inch baking dish. Using slotted spoon, fill center of lasagna rings with chicken. To wine mixture remaining in skillet, add cream cheese, heavy cream, sour cream, ¾ cup Swiss cheese and ½ cup Muenster cheese. Heat until cheeses melt, stirring frequently. *(Do not boil.)* Pour over lasagna rings. Sprinkle remaining cheeses and almonds on top. Bake 35 minutes or until hot and bubbly; sprinkle with parsley. Garnish as desired. *Makes 6 servings*

Favorite recipe from ***Southeast United Dairy Industry Association, Inc.***

Cheesy Chicken Roll-Ups

Picante Pesto Linguine

Picante Pesto Linguine

1 pound linguine *or* other favorite pasta, cooked and drained
1⅔ cups firmly packed fresh spinach leaves
¾ cup PACE® Picante Sauce, divided
⅔ cup (about 3 ounces) grated Parmesan cheese
½ cup pecans, coarsely chopped
⅓ cup vegetable oil
1 clove garlic, minced

Combine spinach, ¼ cup picante sauce, cheese, pecans, oil and garlic in food processor or blender container; cover. Process until smooth. Transfer to small bowl; stir in remaining ½ cup picante sauce. Combine spinach mixture with hot pasta in large bowl; mix lightly. Sprinkle with additional chopped pecans and serve with additional picante sauce, if desired.

Makes 4 to 6 servings

Chicken Marsala

8 ounces linguine, cooked and drained
¼ cup all-purpose flour
½ teaspoon salt
¼ teaspoon pepper
4 boneless skinless chicken breasts
2 tablespoons WESSON® Vegetable Oil
2 cups sliced fresh mushrooms
½ teaspoon minced fresh garlic
1 can (14½ ounces) HUNT'S® Whole Tomatoes, cut up, undrained
1 can (8 ounces) HUNT'S® Tomato Sauce
⅓ cup Marsala wine
½ teaspoon dried basil leaves, crushed
Grated Parmesan cheese, optional

In large plastic bag, combine flour, salt and pepper. Add chicken; shake to coat thoroughly. Heat oil in large skillet over medium heat. Add chicken. Cook 5 minutes on each side or until browned on both sides and no longer pink in center; remove from skillet. Set aside. In same skillet, cook and stir mushrooms and garlic 2 to 3 minutes. Stir in tomatoes, tomato sauce, wine and basil. Reduce heat to low; simmer, uncovered, 5 minutes, stirring occasionally. Return chicken to skillet; spoon sauce over chicken. Simmer, uncovered, an additional 5 minutes, turning chicken once during cooking. Serve over hot linguine. Sprinkle with Parmesan cheese, if desired. *Makes 4 servings*

Microwave Shrimp Pasta Primavera

- 8 ounces of your favorite pasta shape, cooked and drained
- 1 can (13¾ ounces) chicken broth
- 2 tablespoons cornstarch
- 2 tablespoons vegetable oil
- 1 large onion, cut into thin wedges
- 1 large clove garlic, minced
- 2 medium carrots, julienned
- 1 medium red bell pepper, julienned
- ½ cup snow peas, cut in half diagonally
- 2 tablespoons lemon juice
- 2 teaspoons dried basil leaves *or* 2 tablespoons chopped fresh basil leaves
- ⅛ teaspoon crushed red pepper flakes, optional
- ¾ pound medium shrimp, peeled and deveined

In small bowl, gradually add broth to cornstarch, mixing until well blended. In 2-quart microwave-safe casserole or bowl, combine oil, onion, garlic, carrots, red bell pepper, snow peas, lemon juice, basil and crushed red pepper; cover. Microwave on HIGH 3 minutes or until vegetables are crisp-tender, stirring after 2 minutes. Stir cornstarch mixture; add to vegetables, stirring to coat. Cover. Microwave 5 minutes or until slightly thickened, stirring after 3 minutes. Add shrimp; cover. Microwave on HIGH 2 minutes, stirring after 1 minute. Let stand 2 minutes. Spoon shrimp mixture over hot pasta; toss lightly to coat.

Makes 4 servings

Favorite recipe from ***National Pasta Association***

Pasta, Chicken & Broccoli Pesto Toss

- 4 ounces (about 2 cups) vegetable spiral pasta, cooked and drained
- 2 cups cubed, cooked chicken *or* turkey breast meat
- 2 cups small broccoli florets, cooked until crisp-tender and cooled
- 1½ cups (6 ounces) SARGENTO® Fancy Supreme Shredded Low Moisture Part-Skim Mozzarella Cheese
- ⅔ cup lightly packed fresh basil leaves
- 2 cloves garlic
- 1 cup mayonnaise
- 1 tablespoon lemon juice
- ½ teaspoon salt
- ½ cup (2 ounces) SARGENTO® Fancy Supreme Shredded Parmesan Cheese
- ½ cup pine nuts *or* coarsely chopped walnuts, toasted

Combine pasta, chicken, broccoli and mozzarella cheese in large bowl. Place basil and garlic in blender or food processor container; cover. Blend until finely chopped. Add mayonnaise, lemon juice and salt; blend thoroughly. Stir in Parmesan cheese. Add to pasta mixture; toss to coat. Stir in pine nuts. Serve immediately or cover and refrigerate. For maximum flavor, remove from refrigerator 30 minutes before serving; toss gently.

Makes 8 servings

Spinach-Stuffed Manicotti

8 manicotti shells, cooked and drained
1½ teaspoons olive oil
1 teaspoon minced fresh garlic
1½ cups canned *or* fresh tomatoes, chopped
1 teaspoon dried rosemary leaves, crushed
1 teaspoon dried sage leaves, crushed
1 teaspoon dried oregano leaves, crushed
1 teaspoon dried thyme leaves, crushed
1 package (10 ounces) frozen spinach, cooked, drained and squeezed dry
4 ounces ricotta cheese
1 slice whole wheat bread, torn into coarse crumbs
2 egg whites, slightly beaten

Preheat oven to 350°F. Heat oil in small saucepan over medium heat. Add garlic; cook and stir until lightly browned. Stir in tomatoes, rosemary, sage, oregano and thyme. Reduce heat to low; simmer 10 minutes, stirring occasionally.

Combine spinach, cheese and bread crumbs in medium bowl. Fold in egg whites. Stuff manicotti with spinach mixture. Spoon ⅓ of sauce into 13×9-inch baking dish. Arrange manicotti over sauce; cover with remaining sauce. Cover with foil. Bake 30 minutes or until hot and bubbly. Garnish as desired.

Makes 4 servings

Favorite recipe ***National Pasta Association***

Seafood over Angel Hair Pasta

8 ounces angel hair pasta (capellini), cooked and drained
¼ cup WISH-BONE® Italian Dressing
¼ cup chopped shallots *or* onions
1 cup thinly sliced carrots
1 cup thinly sliced snow peas (about 4 ounces)
1 cup chicken broth
¼ cup sherry
½ pound medium shrimp, peeled and deveined (with tails on)
½ pound sea scallops
8 mussels, well scrubbed
¼ cup whipping *or* heavy cream
2 tablespoons all-purpose flour
Salt and pepper

In 12-inch skillet, heat Italian dressing over medium-high heat. Add shallots; cook and stir 2 minutes. Add carrots and snow peas; cook and stir 2 minutes. Add broth, then sherry. Bring to a boil; add shrimp, scallops and mussels. Simmer, uncovered, 3 minutes or until seafood is done and mussel shells open. (Discard any unopened shells.) Stir in cream blended with flour. Cook over medium heat, stirring occasionally, 2 minutes or until sauce is slightly thickened. Season with salt and pepper to taste. Serve over hot pasta. Sprinkle with freshly ground pepper, if desired.

Makes about 4 main-dish servings

• Also terrific with WISH-BONE® Robusto Italian, Blended Italian or Lite Classic Dijon Vinaigrette Dressing.

Spinach-Stuffed Manicotti

Turkey-Stuffed Pasta Italiano

Turkey-Stuffed Pasta Italiano

1 pound ground California Turkey
1 cup finely chopped onion
1 cup shredded peeled eggplant
2 cloves garlic, minced
Salt and black pepper
1 can (28 ounces) tomatoes, undrained
1 can (8 ounces) tomato sauce
1 cup red wine *or* water
1 teaspoon garlic salt
1 teaspoon dried oregano leaves, crushed
1 teaspoon dried basil leaves, crushed
½ teaspoon dried tarragon leaves, crushed
½ teaspoon crushed red pepper
1 package (12 ounces) jumbo pasta shells
½ cup (2 ounces) grated Parmesan cheese
¾ cup (3 ounces) shredded mozzarella cheese

In large non-stick skillet over medium heat, brown turkey with onion, eggplant and garlic, stirring occasionally to separate meat; drain. Season with salt and black pepper to taste; set aside. In small saucepan over low heat, combine tomatoes, tomato sauce, wine and seasonings. Bring to a boil. Reduce heat to low; simmer 15 minutes, stirring occasionally. Meanwhile, cook pasta shells according to package directions; drain. In large bowl, combine turkey mixture, Parmesan cheese and ½ of the tomato sauce mixture; spoon into shells. Place in 13×9-inch baking dish. Spoon remaining sauce mixture over shells; sprinkle with mozzarella cheese. Bake at 350°F, 30 minutes or until hot and bubbly. *Makes 8 to 10 servings*

Note: Shells can be stuffed ahead of time, covered and refrigerated. Top with sauce and mozzarella cheese just before baking. Increase baking time 8 to 10 minutes.

Favorite recipe from ***California Poultry Industry Federation***

Cajun Shrimp Fettuccine

4 to 6 ounces fettuccine, cooked and drained
½ pound medium shrimp, shelled and deveined
2 slices bacon, finely chopped
2 cloves garlic, minced
⅛ to ¼ teaspoon ground red pepper, *or* to taste
1 can (14½ ounces) DEL MONTE® Cajun *or* Original Style Stewed Tomatoes*
1 can (8 ounces) DEL MONTE® Tomato Sauce
1 green pepper, cut into thin strips

Cut shrimp in half lengthwise; set aside. In large skillet, cook bacon over medium-high heat until crisp; drain. Add garlic and ground red pepper; cook and stir 1 minute. Stir in tomatoes and tomato sauce. Reduce heat to medium; simmer, uncovered, 10 minutes, stirring occasionally. Add shrimp and green pepper; simmer an additional 2 to 3 minutes until shrimp are tender. Serve over hot fettuccine. *Makes 4 servings*

Prep time: 10 minutes
Cook time: 20 minutes

*If using Original Style Tomatoes, add a pinch each of ground cinnamon, ground cloves and ground red pepper to tomato mixture; continue as directed.

Hint: After deveining shrimp, rinse thoroughly under cold water; drain.

Scallops with Vermicelli

Scallops with Vermicelli

12 ounces vermicelli, cooked and drained
1 pound bay scallops
2 tablespoons fresh lemon juice
2 tablespoons chopped fresh parsley
2 tablespoons olive oil
2 tablespoons butter, divided
1 onion, chopped
1 clove garlic, minced
1½ cups canned Italian tomatoes, cut up, undrained
2 tablespoons chopped fresh basil leaves *or* ½ teaspoon dried basil leaves, crushed
¼ teaspoon dried oregano leaves, crushed
¼ teaspoon dried thyme leaves, crushed
2 tablespoons heavy cream
Dash ground nutmeg

Rinse scallops. Combine scallops, lemon juice and parsley in shallow glass dish. Cover; marinate in refrigerator while preparing sauce.

Heat oil and 1 tablespoon butter in large skillet over medium-high heat. Add onion and garlic; cook and stir until tender. Stir in tomatoes, basil, oregano and thyme. Reduce heat to low. Cover; simmer 30 minutes, stirring occasionally.

Drain scallops. Melt remaining 1 tablespoon butter in another large skillet over medium heat. Add scallops; cook and stir until scallops are opaque, about 2 minutes. Add cream, nutmeg and tomato mixture.

Pour sauce over hot vermicelli in large bowl; toss gently to coat. Garnish as desired. *Makes 4 servings*

Favorite recipe from New Jersey Department of Agriculture

Angel Hair Pasta Soufflé

Butter for pan
Plain dry bread crumbs

Sauce:

2 tablespoons sweet butter
2 tablespoons vegetable oil
½ pound ground veal
1 large onion, chopped
½ cup dry white wine
1 cup chicken broth
1 tablespoon tomato paste
½ cup heavy cream

Souffle:

1 pound angel hair pasta, cooked and drained
2 eggs, slightly beaten
1 cup POLLY-O® Ricotta Cheese
2 slices prosciutto, finely chopped
4 egg whites
4 ounces POLLY-O® Mozzarella Cheese, sliced
4 ounces POLLY-O® Smoked Mozzarella Cheese, sliced
Grated Parmesan cheese

1. Preheat oven to 375°F. Butter 10-inch springform pan; sprinkle inside with bread crumbs.

2. Melt 2 tablespoons butter with oil in large skillet over medium heat. Add veal and onion; cook until veal is browned, stirring occasionally to separate meat. Add wine. Reduce heat to low; simmer until wine evaporates, stirring occasionally.

3. Gradually add broth to tomato paste, stirring until well blended; pour over meat. Cook, uncovered, 15 minutes or until sauce is reduced in volume. Stir in cream. Bring to a boil over medium heat; simmer 5 minutes. Remove from heat.

4. Combine two eggs, ricotta and prosciutto. Add to pasta; mix lightly. Add ¼ of the sauce; toss lightly to coat.

5. Beat egg whites until stiff; fold into pasta mixture.

6. Layer ½ of the pasta mixture in prepared dish; cover with mozzarella cheeses and ½ of the sauce. Sprinkle with Parmesan cheese. Repeat layers of pasta, sauce and Parmesan cheese. Bake 25 to 30 minutes until set. Let stand 10 minutes before removing from pan; cut into wedges. *Makes 6 to 8 servings*

Greek Lamb Sauté with Mostaccioli

½ (1-pound) package CREAMETTE® Mostaccioli, cooked and drained
1 tablespoon olive *or* vegetable oil
1 medium green pepper, chopped
1 medium onion, chopped
1 medium eggplant, peeled, seeded and cut into 1-inch cubes
2 cloves garlic, minced
½ pound lean boneless lamb, cut into ¾-inch cubes
2 fresh tomatoes, peeled, seeded and chopped
¼ teaspoon ground nutmeg
¼ cup (1 ounce) grated Parmesan cheese

In large skillet, heat oil over medium-high heat. Add green pepper, onion, eggplant and garlic; cook and stir until crisp-tender. Add lamb; cook until tender, stirring occasionally. Stir in tomatoes and nutmeg; heat thoroughly. Add to hot mostaccioli with Parmesan cheese; toss lightly. Serve immediately. Refrigerate leftovers.

Makes 6 to 8 servings

Sweet Apricots and Roasted Chicken in Pasta

Sweet Apricots and Roasted Chicken in Pasta

1 package (10 ounces) bow tie noodles
1½ cups half-and-half
1 can (17 ounces) California apricot halves, drained and quartered
6 ounces roasted chicken breast, chopped
⅓ cup chopped green onions with tops
2 tablespoons unsalted butter
Salt and pepper

Cook pasta according to package directions. Meanwhile, in medium saucepan over medium heat, bring half-and-half to a boil, stirring frequently. Reduce heat to low; simmer 4 minutes. Add apricots, chicken, onions and butter; simmer an additional 2 minutes. Pour over hot drained pasta in large bowl; toss gently to coat. Season with salt and pepper to taste. Serve immediately. *Makes 4 servings*

Favorite recipe from ***California Apricot Advisory Board***

Tortellini with Creamy Pesto

2 cups loosely packed fresh basil leaves
1 cup loosely packed fresh parsley
⅓ cup WISH-BONE® Italian Dressing
½ cup whipping *or* heavy cream
¼ cup (1 ounce) grated Parmesan cheese
⅛ teaspoon pepper
2 packages (15 ounces *each*) frozen tortellini, cooked and drained

In food processor or blender container, place basil and parsley; cover. Process until blended. While processing, gradually add Italian dressing, cream, cheese and pepper through feed cap until blended. Add to hot tortellini; toss lightly to coat. Serve with additional cheese and season with salt and additional pepper to taste, if desired. Garnish with toasted pine nuts, if desired. *Makes about 6 servings*

Variation: Substitute 1 package (1 pound) fettuccine noodles for tortellini. Increase grated Parmesan cheese to ½ cup.

• Also terrific with WISH-BONE® Robusto Italian, Blended Italian or Lite Italian Dressing.

An Early Spring Pasta

12 ounces Linguine, cooked and drained
1 cup Oriental Dressing (recipe follows)
8 ounces cooked turkey breast, cut into julienne strips
4 ounces carrots, cut into julienne strips
4 ounces asparagus, diagonally sliced into 1-inch pieces
4 ounces spinach, chopped

Bring Oriental Dressing to a boil in large saucepan over high heat. Add turkey, carrots, asparagus and spinach. Reduce heat to medium; simmer 2 to 3 minutes. Pour over hot linguine; toss gently.

Makes 4 to 6 servings

Oriental Dressing

1 large onion, sliced
1¼ cups water, divided
¼ cup *each* soy sauce and rice vinegar
1 tablespoon *each* garlic and ginger root, minced
1 tablespoon *each* sesame oil and lemon juice
1½ teaspoons *each* sugar and pepper
1½ teaspoons hot pepper sauce
2 tablespoons cornstarch

Preheat oven to 400°F. Spread onions in large baking pan. Bake 15 minutes or until edges of onions are browned. Place in food processor container; cover. Process until smooth. Place onions and all remaining ingredients *except* ¼ cup water and cornstarch in saucepan. Bring to a boil over medium-high heat. Combine cornstarch and remaining ¼ cup water in small bowl. Add to onion mixture. Bring to a boil, stirring constantly. Reduce heat to low; simmer 2 to 3 minutes, stirring occasionally.

Favorite recipe from ***National Pasta Association***

Chicken Ragout with Orzo

¾ cup (4 ounces) orzo, cooked and drained
1 tablespoon olive oil
⅔ cup chopped onion
1 can (4 ounces) mushrooms, drained
⅓ cup celery slices
⅓ cup finely chopped carrot
¼ pound Italian sausage, casing removed, crumbled
4 OSCAR MAYER® Bacon Slices, chopped
1½ pounds boneless skinless chicken breasts, cut into ½-inch pieces
1 bay leaf
1 large clove garlic, minced
¾ cup dry Marsala wine
1 can (14½ ounces) tomatoes, cut up, undrained
1 cup chicken broth
⅛ teaspoon ground cloves
1 container (8 ounces) PHILADELPHIA BRAND® Soft Cream Cheese with Olives & Pimento

• Heat oil in Dutch oven over medium-high heat. Add onions, mushrooms, celery, carrots, sausage and bacon; cook and stir until vegetables are tender and sausage is browned, about 5 minutes.

• Add chicken, bay leaf and garlic; cook, stirring occasionally, 4 minutes.

• Add wine. Bring to a boil; reduce heat to low. Simmer 10 to 15 minutes or until only slight amount of liquid remains.

• Stir in tomatoes, broth and cloves. Bring to a boil over medium-high heat; reduce heat to low. Simmer 20 minutes or until slightly thickened, stirring occasionally. Remove from heat.

• Stir in cream cheese and orzo.

Makes 6 servings

Prep time: 30 minutes
Cook time: 40 minutes

Fusilli Pizzaiola

Fusilli Pizzaiola

¼ cup olive oil
8 ounces mushrooms, sliced
1 large red bell pepper, chopped
1 large green bell pepper, chopped
1 large yellow bell pepper, chopped
10 green onions with tops, chopped
1 large onion, chopped
8 cloves garlic, coarsely chopped
3 large shallots, chopped
4 cups canned *or* fresh tomatoes, chopped
½ cup chopped fresh basil leaves *or* 2 teaspoons dried basil leaves, crushed
2 tablespoons chopped fresh oregano leaves *or* 1 teaspoon dried oregano leaves, crushed
Dash crushed red pepper
Salt and pepper
1 package (1 pound) Fusilli *or* Spaghetti
2 tablespoons chopped fresh parsley, optional

Heat oil in large skillet over medium-high heat. Add mushrooms, bell peppers, onions, garlic and shallots; cook and stir until tender. Stir in tomatoes, basil, oregano and crushed red pepper. Season with salt and pepper to taste. Bring to a boil. Reduce heat to low; simmer 20 minutes, stirring occasionally. Meanwhile, cook pasta according to package directions; drain. Place hot pasta on serving plates; top with sauce. Sprinkle with parsley.

Makes 6 to 8 servings

Favorite recipe from ***National Pasta Association***

Pasta Primavera

8 ounces fettuccine noodles, cooked and drained
½ cup WISH-BONE® Italian Dressing
¼ cup finely chopped green onions with tops
2 medium tomatoes, chopped
4 cups Assorted Fresh Vegetables*
¼ cup dry white wine
1 tablespoon finely chopped fresh basil leaves, optional
¾ teaspoon salt
⅛ teaspoon pepper

In large skillet over medium heat, combine Italian dressing and onions; cook and stir 1 minute. Add tomatoes and Assorted Fresh Vegetables; cook, stirring occasionally, 5 minutes or until vegetables are crisp-tender. Stir in wine, basil, salt and pepper; cook 2 minutes. Add to hot fettuccine; toss lightly to coat. Sprinkle with grated Parmesan cheese, if desired.

Makes about 4 main-dish servings

***Assorted Fresh Vegetables:** Use any combination of the following to equal 4 cups: asparagus cut into 2-inch pieces; broccoli florets; sliced carrots, zucchini or yellow squash.

• Also terrific with WISH-BONE® Robusto Italian, Blended Italian or Lite Italian Dressing.

Shrimp Fettuccine

8 ounces fettuccine, cooked and drained
1½ cups prepared HIDDEN VALLEY RANCH® Original Ranch® Salad Dressing
¼ cup sour cream
¼ cup (1 ounce) grated Parmesan cheese
½ pound peeled and deveined shrimp, cooked
½ cup cooked peas

In small bowl, combine salad dressing, sour cream and Parmesan cheese. In large bowl, toss hot fettuccine with dressing mixture, shrimp and peas. Divide equally among 4 plates. Sprinkle with additional Parmesan cheese, if desired. *Makes 4 servings*

Pasta Tossed with Blue Cheese Sauce

A quick, yet elegant recipe using leftover ham.

8 ounces fettuccine, cooked and drained
2 tablespoons PARKAY® Margarine
1 cup coarsely chopped leeks
1 cup coarsely chopped pecans
1½ cups ham strips
¼ cup Madeira wine *or* chicken broth
1 clove garlic, minced
1 container (8 ounces) PHILADELPHIA BRAND® Soft Cream Cheese
2 tablespoons milk
½ cup (2 ounces) KRAFT® Blue Cheese Crumbles

• Melt margarine in medium skillet over medium-high heat. Add leeks and pecans; cook and stir until leeks are tender. Add ham; heat thoroughly.

• Cook wine and garlic in medium saucepan over low heat 1 minute. Add cream cheese and milk; stir until cream cheese is melted. Remove from heat; stir in blue cheese.

• Toss all ingredients together. Serve immediately. *Makes 4 servings*

Prep time: 15 minutes
Cook time: 15 minutes

Variation: Substitute OSCAR MAYER® Smoked Cooked Ham Slices, cut into strips, for ham strips.

Microwave: Place margarine, leeks and pecans in 1-quart casserole. Cover with plastic wrap; vent. • Microwave on HIGH 3 to 5 minutes or until leeks are tender, stirring after 2 minutes. Stir in ham. • Microwave on HIGH 2 to 3 minutes or until thoroughly heated. • Microwave wine and garlic in 1-quart bowl on HIGH 1 to 2 minutes or until hot. Stir in cream cheese and milk. • Microwave on HIGH 2 to 3 minutes or until cream cheese is melted, stirring every minute. Stir in blue cheese. Toss all ingredients together. Serve immediately.

Shrimp Fettuccine

Shrimp Primavera on Pasta

8 ounces fettuccine
2 tablespoons CRISCO® Shortening
2 cloves garlic, minced
½ pound peeled and deveined medium shrimp (defrosted and drained if frozen)
2 cups thinly sliced zucchini
1 cup sliced fresh mushrooms
½ cup sliced green onions with tops
½ teaspoon dried basil leaves, crushed
¼ teaspoon salt
⅛ teaspoon black pepper
1 cup cherry tomatoes, halved
¼ red *or* green pepper, cut into narrow strips about 2 inches long
½ cup sour cream

1. Cook fettuccine in boiling salted water according to package directions. (1 tablespoon CRISCO® may be added to cooking water to help keep fettuccine from sticking together.)

2. While fettuccine cooks, melt 2 tablespoons CRISCO® in large skillet over medium-high heat. Add garlic; cook and stir 1 minute or until lightly browned.

3. Add shrimp, zucchini, mushrooms, onions and seasonings; stir-fry 5 minutes or until zucchini is crisp-tender and shrimp turn pink. Add tomatoes and red pepper strips. Cook and stir 2 minutes.

4. Drain fettuccine, rinse with hot water and drain again. Add sour cream; toss lightly to coat. Place on large warm platter; top with shrimp mixture. Serve immediately. Season with additional salt and pepper to taste, if desired.

Makes 4 servings

Linguine with Red Seafood Sauce

12 ounces linguine, cooked and drained
3 tablespoons olive *or* vegetable oil
1 large onion, finely chopped (about 1 cup)
2 cloves garlic, minced
½ cup dry white wine
2 cups (16 ounces) canned, bottled *or* homemade meatless spaghetti sauce
2 tablespoons chopped fresh parsley
1 bay leaf, crumbled
2 teaspoons dried basil leaves, crushed
¾ teaspoon TABASCO® pepper sauce
½ teaspoon salt
¾ pound shelled and deveined medium shrimp (thawed if frozen)
¾ pound sea scallops, quartered

In 4-quart heavy saucepan or Dutch oven, heat oil over medium-high heat. Add onion and garlic; cook and stir until tender. Stir in wine. Reduce heat to low; simmer until reduced to 3 tablespoons. Stir in spaghetti sauce, parsley, bay leaf, basil, TABASCO® sauce and salt. Bring to a boil over medium-high heat; reduce heat to low. Simmer, covered, 10 minutes, stirring occasionally. Add shrimp and scallops; cover. Simmer 4 to 5 minutes, until seafood is just barely firm. Add to hot linguine in large serving bowl; toss lightly to coat. Serve immediately. *Makes 4 servings*

Sweet Garlic with Chicken Pasta

Sweet Garlic with Chicken Pasta

1 package (1 pound) bow tie noodles, cooked and drained
5½ tablespoons olive oil
8 cloves garlic, minced
1½ pounds shiitake mushrooms, sliced
2 cups fresh plum tomatoes, finely chopped
1 cup chopped green onions with tops
1 teaspoon crushed red pepper
2 cups chicken broth
1½ pounds chicken breasts, grilled, skinned, boned and finely chopped
4 ounces cilantro, chopped, divided

Heat oil in large skillet over medium-high heat. Add garlic; cook and stir until lightly browned. Add mushrooms, tomatoes, green onions and crushed red pepper; cook and stir 2 minutes. Add broth; simmer mixture to reduce slightly. Add chicken, noodles and ½ of the cilantro; heat thoroughly, stirring occasionally. Sprinkle with remaining cilantro. *Makes 6 to 8 servings*

Favorite recipe from ***National Pasta Association***

Pasta & Veal Naples Style

½ (1-pound) package CREAMETTE® Linguine, cooked and drained
2 eggs
2 tablespoons water
½ teaspoon garlic salt
8 thin veal cutlets (about 1 pound)
2 cups plain dry bread crumbs
½ cup butter *or* margarine
2 tablespoons olive oil
1 jar (26 ounces) CLASSICO® Di Napoli (Tomato & Basil) *or* Di Parma (Four Cheese) *or* Di Sicilia (Ripe Olives & Mushrooms) Pasta Sauce
Grated Parmesan cheese *or* shredded mozzarella cheese

In medium bowl, beat eggs, water and garlic salt until well blended. Dip veal into crumbs then into egg mixture; dip into crumbs second time. In large skillet, over medium heat, melt butter with oil. Add veal; cook until browned on both sides and no longer pink in center. In medium saucepan, heat pasta sauce. Arrange veal on hot linguine; top with pasta sauce. Garnish with cheese. Refrigerate leftovers.

Makes 4 servings

PASTA POTPOURRI

Spicy Ravioli and Cheese

This spicy pasta dish is perfect for those who like their sauce with a little heat.

1 package (8 or 9 ounces) fresh *or* frozen ravioli, cooked and drained
1 medium red pepper, thinly sliced
1 medium green pepper, thinly sliced
1 medium yellow pepper, thinly sliced
1 tablespoon olive *or* vegetable oil
½ teaspoon LAWRY'S® Seasoned Salt
¼ teaspoon LAWRY'S® Garlic Powder with Parsley
¼ teaspoon sugar
1½ cups chunky salsa, divided
4 ounces mozzarella cheese, thinly sliced
2 green onions with tops, sliced

Place peppers in shallow baking dish; sprinkle with oil, Seasoned Salt, Garlic Powder with Parsley and sugar. Broil 15 minutes or until peppers are tender and browned, turning once.

Pour ½ of salsa into 8-inch square baking dish. Cover with alternating layers of peppers, ravioli, cheese and onions. Top with remaining salsa; cover with foil. Bake at 350°F, 15 to 20 minutes or until thoroughy heated and cheese is melted. *Makes 4 to 6 servings*

Presentation: Serve as either a side dish or as a main dish.

Hint: You may also prepare this recipe in individual casseroles.

Broccoli Three-Cheese Bake

7 ounces MUELLER'S® Pasta Curls™, cooked and drained
2 tablespoons MAZOLA® Margarine
1 large onion, chopped
2 cloves garlic, minced,
1 package (10 ounces) frozen chopped broccoli, thawed and drained
1 container (15 ounces) part-skim ricotta cheese
1½ cups (6 ounces) shredded part-skim mozzarella cheese, divided
¼ cup (1 ounce) grated Parmesan cheese
½ teaspoon salt
½ teaspoon dried basil leaves, crushed
¼ teaspoon dried oregano leaves, crushed
3 eggs
½ cup skim milk

In large skillet, melt margarine over medium heat. Add onion and garlic; cook and stir 8 minutes or until tender. Remove from heat. In 8-inch square baking dish, combine onion mixture, pasta, broccoli, ricotta, 1 cup mozzarella, Parmesan, salt, basil and oregano; mix well. In small bowl, beat eggs and milk until blended; pour over pasta mixture. Sprinkle remaining mozzarella over top. Bake at 350°F, 30 to 35 minutes, until thoroughly heated. *Makes 6 servings*

Beef-Filled Macaroni Shells

1 package (12 ounces) large *or* jumbo macaroni shells
1½ pounds ground beef
⅓ cup finely chopped onion
¾ cup ketchup
1 tablespoon prepared mustard
¾ teaspoon chili powder
¾ teaspoon garlic salt
CRISCO® Shortening for deep frying

1. Cook macaroni shells according to package directions, using maximum cooking time. Drain; rinse with cold water. Arrange on paper towels to dry.

2. While shells are cooking, brown ground beef with onion in large skillet over medium heat; drain. Stir in ketchup, mustard, chili powder and garlic salt. Heat thoroughly, stirring occasionally.

3. Heat CRISCO® to 365°F in deep saucepan or deep fryer.

4. Add several shells at a time; fry 2 minutes or until golden, turning once during frying. Drain on paper towels.

5. As shells are fried, spoon about 1 tablespoon warm filling into each fried shell. Garnish with sweet pickle slices, if desired. Serve warm.

Makes 3 to 5 dozen appetizers (depending on size of shells used)

Make ahead: Fill shells as directed; cool. Cover and refrigerate. When ready to serve, preheat oven to 400°F. Arrange shells on baking sheet. Bake, uncovered, 5 minutes or until thoroughly heated.

Pasta with Sunflower Kernels

Pasta with Sunflower Kernels

8 ounces tomato, spinach *or* plain spaghetti, cooked and drained
½ cup sunflower oil
3 parsley sprigs, chopped
3 cloves garlic, minced
1 teaspoon grated lemon peel
½ teaspoon salt
½ teaspoon pepper
⅔ cup (about 3 ounces) grated Parmesan cheese
½ cup roasted sunflower kernels

Heat sunflower oil in small skillet over medium-high heat. Add parsley, garlic and lemon peel; cook and stir 1 minute. Add salt and pepper. Pour over hot pasta. Add Parmesan cheese and sunflower kernels; toss lightly.

Makes 4 servings

Favorite recipe from ***National Sunflower Association***

Santa Fe Pasta

2 cups (8 ounces) mostaccioli noodles, cooked and drained
¾ pound VELVEETA® Pasteurized Process Cheese Spread, divided
2 tablespoons milk
1 can (8¾ ounces) whole kernel corn, drained
1 can (8 ounces) kidney beans, drained
1 can (4 ounces) chopped green chilies, drained
½ teaspoon chili powder
1 cup corn chips

• Heat oven to 350°F.

• Cube ½ pound process cheese spread. Combine with milk in large saucepan; stir over low heat until process cheese spread is melted.

• Add corn, beans, noodles, chilies and chili powder; mix lightly. Spoon mixture into 1½-quart casserole.

• Bake 20 minutes. Top with chips and remaining process cheese spread, sliced. Continue baking until process cheese spread begins to melt.

Makes 6 servings

Prep time: 15 minutes
Baking time: 25 minutes

Microwave: • Cube ½ pound process cheese spread. Combine with milk in 2-quart microwave-safe bowl. Microwave on HIGH 2 to 3 minutes or until process cheese spread is melted, stirring after 2 minutes. • Stir in corn, beans, noodles, chilies and chili powder; microwave on HIGH 5 minutes, stirring every 2 minutes. Top with chips and remaining process cheese spread, sliced. • Microwave on HIGH 2 minutes or until process cheese spread begins to melt.

Cheesy Orzo Bake

⅔ cup chopped whole natural almonds, divided
1 cup cooked orzo (rice-shaped pasta)
2 tablespoons butter
2 cups chopped onions
2 large cloves garlic, minced
1 can (14½ ounces) stewed tomatoes
¾ cup milk
2 eggs, slightly beaten
⅓ cup (1½ ounces) grated Romano *or* Parmesan cheese
2 teaspoons dried basil leaves, crushed
1 teaspoon dried oregano leaves, crushed
2 cups (8 ounces) shredded Monterey Jack cheese, divided

Spread almonds in single layer in shallow baking pan. Bake at 350°F, 8 to 12 minutes or until lightly toasted, stirring every 2 minutes. (*Or* spread almonds in single layer on microwave-safe plate or shallow glass baking dish. Microwave on HIGH 3 to 5 minutes or until lightly toasted, stirring every minute.) Cool completely.

Melt butter in large ovenproof skillet over medium-high heat. Add onion and garlic; cook and stir until tender. Stir in all remaining ingredients *except* ⅓ cup almonds and ½ cup Monterey Jack cheese. Bake at 375°F, 1 hour. Top with reserved cheese and almonds. Continue baking 5 minutes or until cheese is melted and mixture is hot and bubbly.

Makes 6 to 8 servings

Favorite recipe from ***Almond Board of California***

Fresh Tomato Pasta Andrew

Fresh Tomato Pasta Andrew

4 ounces angel hair pasta, vermicelli *or* other thin pasta, cooked and drained
1 pound fresh tomatoes, cut into wedges
1 cup packed fresh basil leaves
2 cloves garlic
2 tablespoons olive oil
8 ounces Camenzola cheese *or* 6 ounces ripe Brie *plus* 2 ounces Stilton cheese, each cut into small pieces
Salt and white pepper to taste
Grated Parmesan cheese

Place tomatoes, basil, garlic and oil in food processor or blender container; cover. Pulse on and off until ingredients are coarsely chopped, but not smooth. Combine tomato mixture and Camenzola cheese in large bowl. Season with salt and pepper to taste. Add pasta; toss gently until cheese melts. Serve with Parmesan cheese. Garnish as desired. *Makes 4 side-dish servings or 2 main-dish servings*

Favorite recipe from ***California Tomato Board***

Seasoned Wontons

Wonderful Oriental dumplings you can prepare at home.

1 pound ground turkey *or* pork
6 green onions with tops, thinly sliced, divided
1 tablespoon soy sauce
¾ teaspoon LAWRY'S® Seasoned Pepper
½ teaspoon LAWRY'S® Garlic Powder with Parsley
¼ to ½ teaspoon hot pepper sauce
1 package (about 4 dozen) wonton skins
½ cup peanut *or* vegetable oil
1 tablespoon sesame seeds
½ teaspoon ground ginger

In medium bowl, combine turkey, ¼ cup green onions, soy sauce, Seasoned Pepper, Garlic Powder with Parsley and hot pepper sauce; blend well. In large saucepan, bring 2 quarts water to a boil. For each wonton, place 1 tablespoon meat mixture in center of one wonton skin. Wet edges with warm water. Top with second wonton skin; press edges together gently to seal. Repeat with remaining meat mixture and wonton skins. Cook wontons in boiling water in batches, 8 to 10 minutes for each batch. Remove with slotted spoon; place in ice water at least 20 seconds. Drain and pat dry completely. Refrigerate wontons at least 10 minutes. In large skillet, heat oil over high heat. Add cold, dried wontons; cook until crisp and golden on both sides. Remove and keep warm. Wipe out excess oil from skillet. Add sesame seeds, ginger and remaining green onions to skillet; cook and stir over medium heat until sesame seeds are golden brown. Place wontons in serving dish; sprinkle with sesame seed mixture. *Makes about 2 dozen*

Presentation: Serve with hot mustard, sweet and sour sauce or plum sauce.

Linguine Primavera

1 pound linguine, cooked and drained
½ cup BLUE BONNET® Margarine
2 cups broccoli flowerettes
1 cup julienne carrot strips
1 clove garlic, minced
1 teaspoon Italian seasoning
⅛ teaspoon ground black pepper
1 large tomato, coarsely chopped
¼ cup GREY POUPON® Dijon *or* Country Dijon Mustard
Grated Parmesan cheese, optional

In large skillet, melt margarine over medium heat. Add broccoli, carrots, garlic, Italian seasoning and pepper; cook and stir 3 minutes. Stir in tomato and mustard; cook 1 minute or until vegetables are crisp-tender. Add to hot linguine; toss lightly to coat. Serve immediately with Parmesan cheese, if desired. *Makes 8 servings*

Microwave: In 2-quart microwave-safe casserole, place margarine, broccoli, carrots, garlic, Italian seasoning and pepper; cover. Microwave on HIGH (100% power) 4 minutes, stirring after 2 minutes. Add tomato and mustard; cover. Microwave on HIGH 2 to 3 minutes, stirring after 1½ minutes. Continue as directed.

Sesame Peanut Noodles with Green Onions

1 tablespoon peanut *or* vegetable oil
1 teaspoon minced fresh garlic
¼ cup peanut butter
1 teaspoon soy sauce
2¼ cups water
1 package LIPTON® Noodles & Sauce—Chicken Flavor
½ cup sliced green onions with tops
2 tablespoons toasted sesame seeds, divided

Heat oil in medium saucepan over medium heat. Add garlic; cook and stir 30 seconds. Add peanut butter and soy sauce; stir until peanut butter is melted. Add water; bring to a boil. Stir in noodles & chicken flavor sauce. Simmer, stirring frequently, 10 minutes or until noodles are tender. Stir in green onions and 1 tablespoon sesame seeds. Sprinkle with remaining 1 tablespoon sesame seeds. *Makes about 4 servings*

Microwave: In 1½-quart microwave-safe casserole, combine oil and garlic. Microwave, uncovered, on HIGH (Full Power) 20 seconds. Stir in peanut butter and soy sauce. Microwave 30 seconds or until peanut butter is melted; stir. Add water and noodles & chicken flavor sauce. Microwave 12 minutes or until noodles are tender, stirring after 6 minutes. Stir in green onions and 1 tablespoon sesame seeds. Sprinkle with remaining 1 tablespoon sesame seeds.

Sesame Peanut Noodles with Green Onions

Tortellini Kabobs

2 tablespoons olive oil
1 large clove garlic, minced
1 can (15 ounces) CONTADINA® Tomato Sauce
2 tablespoons rinsed capers
2 tablespoons chopped fresh basil leaves
1 teaspoon Italian seasoning
¼ teaspoon red pepper flakes
6 cups of the following kabob ingredients: cooked, drained meat- or cheese-filled tortellini, cocktail franks, cooked shrimp, whole button mushrooms, bell pepper chunks, cooked broccoli, cauliflowerets, onion pieces

Heat oil in medium saucepan over medium-high heat. Add garlic; cook and stir until lightly browned. Stir in tomato sauce, capers, basil, Italian seasoning and red pepper flakes. Bring to a boil. Reduce heat to low; simmer 5 to 10 minutes, stirring occasionally.

Combine kabob ingredients in medium bowl; cover with tomato sauce mixture. Marinate in refrigerator 15 minutes or longer, if desired, stirring occasionally. Place on skewers. Broil 5 inches from heat source until heated through, turning once during cooking and brushing with any remaining tomato sauce mixture.

Makes 12 appetizer servings

Garden Pasta and Beans

¾ cup (3 ounces) small shell pasta, cooked and drained
2 tablespoons PROGRESSO® Olive Oil
2 cloves garlic, minced
1½ cups cubed zucchini
1 cup chopped celery
1 can (28 ounces) PROGRESSO® Peeled Tomatoes Italian Style, cut up, undrained
1 can (19 ounces) PROGRESSO® Cannellini Beans
½ cup (2 ounces) PROGRESSO® Grated Parmesan Cheese

1. In large skillet, heat olive oil over medium-high heat. Add garlic; cook and stir 30 seconds. Add zucchini and celery; cook and stir until crisp-tender, about 5 minutes.

2. Add tomatoes. Reduce heat to low; simmer 10 minutes, stirring occasionally.

3. Add pasta and beans; heat thoroughly, stirring occasionally. Stir in Parmesan cheese. *Makes 4 servings*

Prep time: 25 minutes

Microwave: In 2-quart microwave-safe container, combine olive oil, garlic, zucchini and celery. Microwave on HIGH (100% power) 3 minutes. Add tomatoes, omitting ¼ cup of the tomato liquid. Microwave on HIGH 4 minutes; stir. Microwave on MEDIUM (50% power) 5 minutes, stirring every 2 minutes. Stir in pasta and beans. Microwave on HIGH 2 minutes. Stir in Parmesan cheese.

Tortellini Kabobs

Macaroni Cabbage Fry

2 cups macaroni, cooked and drained
¼ cup (½ stick) butter
1 small head cabbage (about 1½ pounds), finely chopped
1 small onion, finely chopped
1 clove garlic, minced
Salt and pepper
1 can (10¾ ounces) cream of chicken soup
1 cup sour cream
1 cup (4 ounces) shredded Cheddar cheese, divided

In large skillet, melt butter over medium-high heat. Add cabbage, onion and garlic. Cook and stir until cabbage is tender. Add hot macaroni; mix lightly. Season with salt and pepper to taste. Stir in chicken soup, sour cream and ½ cup cheese. Reduce heat to low; simmer 5 minutes. Top with remaining ½ cup shredded cheese just before serving.

Makes 4 servings

Favorite recipe from ***Southeast United Dairy Industry Association, Inc.***

Bow Tie Kabobs

4 ounces Bow Tie Pasta, cooked and drained
1 medium onion, coarsely chopped
¼ cup coarsely chopped green pepper
¼ cup coarsely chopped red pepper
28 bay scallops
1 cup lime juice
Salt and freshly ground black pepper to taste
½ cup chicken broth

Place onion, green pepper, red pepper and scallops in shallow dish. Add lime juice, salt and pepper; cover. Refrigerate overnight, stirring occasionally; drain. Heat chicken broth in large skillet over medium heat. Add scallops. Cook and stir 2 minutes or until scallops turn white; drain. Cool. To assemble kabobs, alternate scallops, vegetables and pasta on wooden picks. Serve as hors d'oeuvres. *Makes about 2 dozen*

Favorite recipe from ***National Pasta Association***

Broccoli and Cauliflower Linguine

¼ cup olive oil
2 cups broccoli flowerets
2 cups cauliflowerets
3 cloves garlic, minced
1 can (28 ounces) CONTADINA® Italian-Style Tomatoes, cut up, undrained
1 teaspoon salt
1 teaspoon dried basil leaves, crushed
¼ teaspoon red pepper flakes
3 bay leaves
½ cup dry sherry
1 pound linguine
½ cup (2 ounces) grated Romano cheese
½ cup finely chopped fresh cilantro

Heat oil in large skillet over medium-high heat. Add broccoli, cauliflower and garlic; cook and stir until crisp-tender, about 3 minutes. Add tomatoes, salt, basil, red pepper flakes and bay leaves. Bring to a boil. Reduce heat to low; simmer, uncovered, 20 minutes, stirring occasionally. Meanwhile, cook pasta according to package directions; drain. Add sherry to sauce; simmer an additional 3 minutes. Remove bay leaves. Toss hot pasta with sauce, cheese and cilantro. *Makes 8 servings*

Springtime Noodles Alfredo

Fiesta Pasta

6 ounces (about 2½ cups) MUELLER'S® Ruffle Trio, cooked 6 minutes and drained
1½ cups (6 ounces) shredded Monterey Jack cheese with jalapeño peppers
1 can (7 ounces) corn with sweet peppers, undrained
1 cup sour cream
⅓ cup HELLMANN'S® or BEST FOODS® Real Mayonnaise

In large bowl, combine pasta, cheese, *undrained* corn, sour cream and real mayonnaise. Spoon into greased 2-quart casserole. Bake at 350°F, 25 minutes or until hot and bubbly.

Makes 4 servings

Microwave: In 2-quart microwave-safe casserole, combine pasta, cheese, *undrained* corn, sour cream and real mayonnaise. Microwave on HIGH (100%) 4 minutes; stir. Microwave 3 to 4 minutes or until hot and bubbly.

Springtime Noodles Alfredo

2 tablespoons IMPERIAL® Margarine
2 medium carrots, sliced
1 medium zucchini *or* yellow squash, thinly sliced
1 medium clove garlic, minced
1⅓ cups water
1 cup milk
1 package LIPTON® Noodles & Sauce—Alfredo
½ cup frozen peas, thawed, optional
1 tablespoon chopped fresh dill
Pepper

In 1½-quart microwave-safe casserole, combine margarine, carrots, zucchini and garlic. Microwave, uncovered, on HIGH (Full Power) 6 minutes or until vegetables are tender, stirring after 3 minutes. Remove vegetables from casserole; set aside. Into casserole, stir water, milk and noodles & Alfredo sauce. Microwave on HIGH 11 minutes or until noodles are tender, stirring after 6 minutes. Stir in vegetables and dill. Season with pepper to taste. Cover and let stand 2 minutes. Sprinkle with grated Parmesan cheese, if desired.

Makes about 4 servings

Variation: Substitute ½ teaspoon dried dill weed for 1 tablespoon fresh dill.

Conventional: In large skillet, melt margarine over medium-high heat. Add carrots, zucchini and garlic; cook and stir 3 minutes or until vegetables are tender. Remove vegetables from skillet; set aside. Into skillet, add water and milk. Bring to a boil. Stir in noodles & Alfredo sauce and dill. Reduce heat to medium; simmer, stirring occasionally, 7 minutes or until noodles are tender. Stir in vegetables. Season with pepper to taste. Heat thoroughly, stirring occasionally. Sprinkle with grated Parmesan cheese, if desired.

Vegetables Fromage

1½ cups (6 ounces) bow noodles, cooked and drained
2 cups julienne-cut carrots
2 cups julienne-cut zucchini
1 medium green pepper, cut into strips
1 clove garlic, minced
3 tablespoons PARKAY® Margarine
½ pound VELVEETA® Pasteurized Process Cheese Spread, cubed
¼ cup half-and-half
1 teaspoon dried basil leaves, crushed

• Stir-fry carrots, zucchini, peppers and garlic in margarine in large skillet until crisp-tender. Reduce heat to low.

• Add process cheese spread, half-and-half and basil; stir until process cheese spread is melted. Add hot noodles; mix lightly. Heat thoroughly, stirring occasionally. *Makes 4 to 6 servings*

Prep time: 20 minutes
Cooking time: 10 minutes

Variations:
Substitute milk for half-and-half.

Substitute corkscrew noodles for bow noodles.

Substitute 2 tablespoons chopped fresh basil leaves for 1 teaspoon dried basil leaves.

Microwave: • In 2-quart microwave-safe bowl, microwave carrots, zucchini, peppers, garlic and margarine on HIGH 3 to 4 minutes or until vegetables are crisp-tender. • Stir in process cheese spread, half-and-half and basil. Microwave on HIGH 2 minutes or until process cheese spread is melted. Add noodles; mix lightly.

Vegetables Fromage

Pasta Snacks

Assorted pasta (such as bow ties, wheels and spirals)
CRISCO® or CRISCO PURITAN® Oil for deep frying
Seasoned salt

In large saucepan, cook pasta in boiling salted water until tender, yet firm, about 10 minutes. (If desired, keep the various shapes of pasta separate while cooking and frying.) Drain pasta thoroughly. Fry pasta, a few pieces at a time, in deep CRISCO® heated to 365°F, 2 minutes or until pasta is golden. Drain on paper towels. Immediately sprinkle generously with seasoned salt. Serve warm or cool.

Lasagna Rollettes in Crab Meat Sauce

1 pound Lasagna Noodles, cooked and drained
6 tablespoons butter *or* margarine
½ cup dry vermouth *or* chicken bouillon
6 tablespoons all-purpose flour
1½ teaspoons salt
½ teaspoon white pepper
½ teaspoon ground nutmeg
2 cups milk
4 cups light cream, divided
4 egg yolks
3 cans (7¾ ounces *each*) crab meat, drained, boned and flaked
2 teaspoons lemon juice
½ cup finely chopped fresh parsley

Cheese Filling:

2 containers (15 ounces *each*) ricotta cheese
1 teaspoon salt
½ teaspoon white pepper
1 cup (4 ounces) shredded mozzarella cheese
¼ cup freshly grated Parmesan cheese
⅓ cup finely chopped celery
¼ cup finely chopped pimientos

Melt butter in large saucepan over medium heat. Add vermouth. Cook 3 or 4 minutes, until vermouth is reduced by half. Blend in flour, 1½ teaspoons salt, ½ teaspoon pepper and nutmeg. Gradually add milk and 2 cups cream; cook over medium heat, stirring constantly, until sauce thickens. Gradually add remaining 2 cups cream to egg yolks, mixing until well blended. Stir into sauce. Cook, stirring constantly, until sauce is thickened again. Stir in crab meat, lemon juice and parsley.

To prepare cheese filling, beat ricotta cheese until smooth. Stir in 1 teaspoon salt, ½ teaspoon pepper, mozzarella cheese, Parmesan cheese, celery and pimientos.

Spread about ¼ cup cheese filling onto each noodle. Fold each noodle over 1 inch and continue folding, making a roll. Cut each roll crosswise in half. Pour 2 cups sauce into each of two 13×9-inch baking dishes. Place lasagna rollettes in baking dishes; pour remaining sauce over rollettes. Bake, uncovered, at 350°F, 20 minutes. *Makes about 4 dozen*

Note: For main-dish servings, leave lasagna rolls uncut. Place, seam side down, in baking dishes. *Makes 6 to 8 main-dish servings*

Favorite recipe from ***National Pasta Association***

Seasoned Pasta Pilaf

2 tablespoons margarine *or* butter
½ cup chopped onion
2 cloves garlic, minced
1 cup uncooked long grain rice
1 cup (4 ounces) uncooked CREAMETTE® Fideos or broken Vermicelli
2½ cups water
1 tablespoon WYLER'S® or STEERO® Chicken-Flavor Instant Bouillon *or* 3 Chicken-Flavor Bouillon Cubes
1½ teaspoons chili powder
½ teaspoon ground cumin

In large saucepan over medium-high heat, melt margarine. Add onion and garlic; cook and stir until tender. Add remaining ingredients; bring to a boil. Reduce heat to low; cover and simmer 15 to 20 minutes or until rice is tender and liquid is absorbed. Garnish as desired. Refrigerate leftovers.

Makes 4 to 6 servings

Wisconsin Swiss Linguine Tart

½ cup butter, divided
2 cloves garlic, minced
30 thin French bread slices
3 tablespoons all-purpose flour
1 teaspoon salt
¼ teaspoon white pepper
Dash ground nutmeg
2½ cups milk
¼ cup grated Wisconsin Parmesan cheese
2 eggs, slightly beaten
8 ounces fresh linguine, cooked and drained
2 cups (8 ounces) shredded Wisconsin Swiss cheese, divided
⅓ cup sliced green onions with tops
2 tablespoons minced fresh basil leaves *or* 1 teaspoon dried basil leaves, crushed
2 plum tomatoes, each cut lengthwise into eighths

Preheat oven to 400°F. Melt ¼ cup butter in small saucepan over medium heat. Add garlic; cook and stir 1 minute. Brush 10-inch pie plate with butter mixture. Line bottom and side of pie plate with bread, allowing bread to extend 1 inch over edge of dish. Brush bread with remaining butter mixture. Bake 5 minutes or until lightly browned. **Reduce oven temperature to 350°F.**

Melt remaining butter in medium saucepan over low heat. Stir in flour and seasonings. Gradually stir in milk; cook, stirring constantly, until thickened. Add Parmesan cheese. Stir some of the sauce into eggs; stir back into sauce. Set aside. Combine linguine, 1¼ cups Swiss cheese, onions and basil in large bowl.

Pour sauce over linguine mixture; toss to coat. Pour into crust. Arrange tomatoes on top; sprinkle with remaining ¾ cup Swiss cheese. Bake at 350°F, 25 minutes or until thoroughly heated; let stand 5 minutes before cutting to serve.

Makes 8 servings

Favorite recipe from ***Wisconsin Milk Marketing Board***
© 1992

Vegetable Pasta with Spinach Pesto

2 cloves garlic
1 bunch DOLE® Spinach (about 2 cups torn spinach)
1 cup DOLE® Whole Natural Almonds, toasted
⅔ cup olive oil
¾ cup (3 ounces) grated Parmesan cheese
3 tablespoons dried basil leaves, crushed
1 package (8 ounces) fettuccine
2 cups DOLE® Broccoli florettes
2 cups slivered DOLE® Carrots

• To make pesto, combine garlic, spinach, almonds, oil, Parmesan cheese and basil in food processor or blender container; cover. Process until spinach is finely chopped.

• Cook pasta according to package directions, adding broccoli and carrots to pasta during last 2 minutes of cooking; drain.

• In large bowl, combine hot pasta mixture with spinach pesto; toss to coat.

Makes 6 servings

Prep time: 15 minutes
Cook time: 10 minutes

Seafood Ravioli with Fresh Tomato Sauce

PHILLY Soft Cream Cheese with Herb & Garlic combined with crab-flavored seafood makes a tasty filling for these unique ravioli appetizers.

1 container (8 ounces) PHILADELPHIA BRAND® Soft Cream Cheese with Herb & Garlic
¾ cup chopped LOUIS KEMP® CRAB DELIGHTS® Chunks, rinsed
36 wonton wrappers
Cold water
Fresh Tomato Sauce (recipe follows)

• Stir together cream cheese and crab-flavored surimi seafood in medium bowl until well blended.

• For each ravioli, place 1 tablespoonful cream cheese mixture in center of one wonton wrapper. Brush edges with water. Place second wonton wrapper on top. Press edges together to seal, taking care to press out air. Repeat with remaining cream cheese mixture and wonton wrappers.

• For square-shaped ravioli, cut edges of wonton wrappers with pastry trimmer to form square. For round-shaped ravioli, place 3-inch round biscuit cutter on ravioli, making sure center of each cutter contains filling. Press down firmly, cutting through both wrappers, to trim edges. Repeat with remaining ravioli.

• Bring 1½ quarts water to a boil in large saucepan. Cook ravioli, a few at a time, 2 to 3 minutes or until they rise to surface. Remove with slotted spoon. Serve hot with Fresh Tomato Sauce.

Makes 1½ dozen

Seafood Ravioli with Fresh Tomato Sauce

Fresh Tomato Sauce

2 cloves garlic, minced
2 tablespoons olive oil
6 plum tomatoes, diced
1 tablespoon red wine vinegar
1 tablespoon chopped fresh parsley

• In medium saucepan over medium-high heat, cook and stir garlic in oil 1 minute. Add remaining ingredients. Reduce heat to low.

• Cook 2 to 3 minutes or until thoroughly heated, stirring occasionally. Cool to room temperature.

Prep time: 25 minutes
Cooking time: 3 minutes per batch

Variation: For triangle-shaped ravioli, prepare cream cheese mixture as directed. Place 2 teaspoons cream cheese mixture in center of each wonton wrapper; brush edges with water. Fold in half to form triangle. Press edges together to seal, taking care to press out air. Trim edges of wonton wrapper with pastry trimmer, if desired. Continue as directed. *Makes 3 dozen*

Homemade Pasta Dough

If pasta is to be served as a main dish, the rule is to use 1 egg to 3/4 cup flour per person. As a first course, a 4-egg pasta will serve 6 persons well.

1½ cups all-purpose flour
2 large eggs

1. Place flour on pastry board; make well in center.

2. Break eggs into well; beat with fork. Draw in flour, a little at a time, using only enough flour to form soft dough. (Too much flour will make dough brittle or too hard.)

3. Start forming dough into a ball. Press and push dough with heel of your hand; turn, fold and press again. Knead until smooth and elastic, adding more flour when necessary. Dough should be firm but not hard.

4. Cover dough with a bowl. Let rest 30 minutes. Roll, shape or cut pasta as required by recipe. *Makes ¾ pound*

Pasta Verde (Green Pasta): Add ½ cup cooked, squeezed dry, finely chopped spinach to eggs; beat until well blended. Continue as directed.

Processor-Method Pasta Dough: • Place eggs in bowl of food processor fitted with metal blade; cover. Process 10 seconds. • Add 1 cup flour; process until well blended, gradually adding additional flour as needed until dough forms ball on blades. (If this doesn't happen and mixture resembles coarse meal, remove to pastry board and form ball with your hands.) • Cover dough on pastry board with a bowl. Let rest 30 minutes. Roll, shape or cut pasta as required by recipe.

Note: Pasta dough can be prepared ahead of time. Wrap well in plastic wrap and refrigerate overnight *or* freeze up to one month.

Favorite recipe from ***National Pasta Association***

Capellini Orange Almondine

1 pound Angel Hair Pasta (Capellini) *or* your favorite long, thin pasta shape, cooked and drained
½ cup *plus* 1 tablespoon butter, divided
½ cup orange spreadable fruit *or* orange marmalade
1 cup slivered *or* chopped almonds, toasted
¼ cup half-and-half

In small saucepan over medium heat, combine ½ cup butter and spreadable fruit; stir until smooth. Add to pasta; toss until well coated. Melt remaining 1 tablespoon butter in small skillet over medium-high heat. Add almonds; cook and stir until lightly toasted. Add to pasta mixture with half-and-half; toss lightly. Serve immediately.

Makes 6 to 8 servings

Favorite recipe from ***National Pasta Association***

Noodles Alfredo

8 ounces wide egg noodles *or* fettuccine, cooked and drained
¼ cup butter *or* margarine
½ cup half-and-half *or* light cream
1 cup (3 ounces) SARGENTO® Fancy Supreme Shredded Parmesan Cheese
1 tablespoon dried parsley flakes
¼ teaspoon salt
Dash pepper

Melt butter in 1-quart saucepan over low heat. Stir in half-and-half, Parmesan cheese, parsley, salt and pepper until well blended. Pour over hot noodles; toss gently to coat. *Makes 6 servings*

Vegetable-Pasta Stir-Fry

2 tablespoons olive oil
6 cups cut-up vegetables (red pepper, carrots, zucchini, celery, peas)
1½ teaspoons DURKEE® Thyme Leaves *or* ¾ teaspoon ground thyme
¾ teaspoon DURKEE® Garlic Powder
½ teaspoon salt
¼ teaspoon DURKEE® Ground Black Pepper
1 cup cavetelli *or* small shell pasta, cooked and drained
½ cup chicken bouillon *or* broth

In large skillet, heat oil over medium-high heat. Add vegetables and seasonings; cook and stir 5 minutes or until vegetables are crisp-tender. Add hot pasta and bouillon. Cook, stirring frequently, until most of liquid is absorbed, about 2 minutes. Serve with grated Parmesan cheese, if desired.

Makes 6 servings

Oriental Noodles Stroganoff

1½ cups water
½ cup milk
2 tablespoons butter *or* margarine
1 package LIPTON® Noodles & Sauce—Stroganoff
¼ teaspoon ground ginger
1 package (10 ounces) frozen green beans, partially thawed
¼ cup slivered almonds, toasted

In medium saucepan, bring water, milk and butter to a boil. Stir in noodles & stroganoff sauce and ginger. Simmer over medium heat, stirring occasionally, 5 minutes. Stir in green beans and almonds. Simmer an additional 3 minutes or until noodles are tender.

Makes about 4 servings

Sweet Peppered Pasta

Sweet Peppered Pasta

7 ounces MUELLER'S® Pasta Ruffles, cooked and drained
3 tablespoons MAZOLA® Corn Oil
½ cup finely chopped onion
½ cup finely chopped red bell pepper
½ cup finely chopped yellow bell pepper
3 large cloves garlic, minced
⅓ cup water
2 tablespoons chopped fresh basil leaves
1 chicken-flavor bouillon cube
¼ teaspoon crushed red pepper

In large skillet, heat corn oil over medium-high heat. Add onion, red and yellow bell peppers and garlic; cook and stir 4 minutes. Stir in water, basil, bouillon cube and crushed red pepper. Bring to a boil, stirring occasionally. Reduce heat to low; simmer 4 minutes, stirring occasionally. Spoon over hot pasta in large bowl; toss well to coat. Serve over assorted salad greens, if desired.

Makes 6 servings

Almond Crunch Macaroni Custard

Custard:

½ cup ring macaroni, cooked and drained
2 eggs
1 cup milk
½ cup packed brown sugar
¼ cup all-purpose flour
¼ cup butter, softened
1½ teaspoons almond extract

Almond Topping:

½ cup slivered almonds
⅓ cup packed brown sugar
2 tablespoons butter, softened
1 tablespoon milk

Preheat oven to 350°F. Combine all custard ingredients except pasta in blender container; cover. Blend on medium speed 2 minutes. Pour into large bowl. Add pasta; toss lightly. Spoon into greased and floured 8-inch square baking dish. Bake 40 to 45 minutes, until custard is set.

Combine all topping ingredients in small bowl; spread over hot custard. Broil 2 to 3 minutes or until topping is bubbly and golden brown.

Makes 9 servings

Favorite recipe from ***North Dakota Wheat Commission***

Toasted Ravioli

Vegetable oil
24 meat- or cheese-filled ravioli, fresh or thawed if frozen
2 eggs, slightly beaten
¾ cup PROGRESSO® Italian Style Bread Crumbs

1. In heavy 1½-quart saucepan, heat 1 inch vegetable oil (approximately 2 cups) to 350°F.

2. Dip ravioli into eggs; coat with bread crumbs.

3. Deep fry ravioli, in small batches, 1 minute or until golden brown. Remove with slotted spoon; drain on paper towels. *Makes 8 appetizer servings*

Prep time: 10 minutes
Cooking time: 5 minutes

Almond Crunch Macaroni Custard

Two-Cheese Pasta

Two-Cheese Pasta

For cheese lovers everywhere!

8 ounces spiral multi-colored pasta, cooked and drained
1 tablespoon vegetable oil
½ cup chopped onion
1 red pepper, chopped
½ cup milk
1½ teaspoons all-purpose flour
1 cup (4 ounces) shredded fontina cheese
⅓ cup (2 ounces) crumbled Gorgonzola cheese
½ teaspoon LAWRY'S® Seasoned Salt
2 tablespoons dry white wine

In medium skillet, heat oil over medium-high heat. Add onion and red pepper; cook and stir until tender. Remove vegetables from skillet and set aside. In same skillet, gradually add milk to flour, stirring until well blended; bring just to a boil. Reduce heat to low; simmer 5 minutes. Gradually add cheeses, stirring constantly, until melted. Stir in Seasoned Salt and wine. Add to hot pasta with vegetables; toss lightly to coat.

Makes 4 to 6 servings

Presentation: Serve with crusty Italian bread.

Hint: If desired, 2 tablespoons water can be substituted for white wine.

Spinach Tortellini with Roasted Red Peppers

2 packages (9 ounces *each*) fresh spinach tortellini, cooked and drained
1 jar (7 ounces) roasted red peppers *or* pimientos
2 tablespoons butter *or* olive oil
4 cloves garlic, minced
¼ cup chopped fresh basil leaves *or* 2 teaspoons dried basil leaves, crushed
½ cup chopped walnuts, toasted
1 cup prepared HIDDEN VALLEY RANCH® Original Ranch® Salad Dressing

Slice red peppers into strips; set aside. In large saucepan, melt butter over medium-high heat. Add garlic; cook and stir 2 minutes. Add red pepper, basil and hot tortellini; stir to coat. Add walnuts. Stir in enough salad dressing so mixture is creamy and tortellini are coated. Garnish with additional fresh basil leaves, if desired.

Makes 4 to 6 servings

Cabbage and Noodles

2 cups egg noodles
¼ cup *plus* 1 tablespoon BUTTER FLAVOR CRISCO®, divided
⅓ cup chopped onion
3 cups coarsely shredded cabbage (about ¾ pound)
¼ teaspoon fennel seed
2 tablespoons chopped fresh parsley
½ teaspoon salt
¼ teaspoon pepper

Cook noodles according to package directions, adding 1 tablespoon BUTTER FLAVOR CRISCO® to cooking water; drain. Keep warm.

In large skillet, melt remaining ¼ cup BUTTER FLAVOR CRISCO® over medium heat. Add onion; cook and stir until crisp-tender. Add cabbage and fennel seed; cook and stir until cabbage is tender. Transfer mixture to medium serving bowl. Add hot noodles, parsley, salt and pepper; toss lightly to coat.

Makes 4 to 6 servings

Cheesy Pasta Primavera

8 ounces fettuccine, cooked and drained
6 tablespoons butter, divided
1 cup diagonally-cut carrot slices
1 cup yellow summer squash slices
2 cups mushroom quarters
1 cup Chinese pea pod halves
¼ cup green onion slices with tops
1 tablespoon chopped fresh basil leaves *or* 1 teaspoon dried basil leaves, crushed
1 cup lowfat *or* cream-style cottage cheese
¼ cup (1 ounce) grated Wisconsin Parmesan cheese
Salt and pepper

Melt 4 tablespoons butter in large skillet over medium heat. Add carrots; cook and stir 5 minutes. Add squash; cook and stir 2 minutes. Add remaining vegetables; continue cooking until vegetables are tender, about 5 minutes, stirring occasionally. Stir in basil. Combine hot fettuccine and remaining 2 tablespoons butter; toss until butter is melted. Add cottage cheese and Parmesan cheese; toss to coat. Season with salt and pepper to taste. Place fettuccine mixture on serving platter; top with vegetable mixture.

Makes 4 servings

Favorite recipe from ***Wisconsin Milk Marketing Board***
© 1992

Linguine with Fresh Parsley Sauce

1 pound linguine
3 tablespoons KIKKOMAN® Lite Soy Sauce
1½ teaspoons lemon juice
½ cup olive oil, divided
½ cup raw sunflower seed, divided
2 cups packed fresh parsley leaves
1 green onion with top, cut into 1-inch pieces
1 medium clove garlic

Cook linguine according to package directions, omitting salt; drain. Meanwhile, combine lite soy sauce, lemon juice, ¼ cup olive oil, ¼ cup sunflower seed, parsley, onion and garlic in blender or food processor container. Cover; process until smooth. Gradually pour in remaining ¼ cup olive oil, continuing to process on low speed just until mixture is blended. Stir in remaining ¼ cup sunflower seed. Pour over hot linguine; toss to coat.

Makes 4 to 6 servings

Breakfast Pasta "Pizza"

Crust:

2½ cups medium egg noodles, cooked and drained
1 teaspoon finely chopped onion
½ teaspoon broiled steak seasoning
1 egg
¼ cup milk
½ cup (2 ounces) shredded sharp Cheddar cheese

Topping:

¼ cup (½ stick) butter
1 can (4 ounces) sliced mushrooms, drained
½ can (8 ounces) sliced water chestnuts, drained and finely chopped
¼ cup chopped green pepper
1 teaspoon finely chopped onion
4 slices (½ to 1 ounce *each*) Swiss *or* Mozzarella cheese, cut into 4 strips each
2 eggs, slightly beaten
½ cup milk
6 slices bacon, cooked and crumbled
½ cup chopped ham, optional
1 cup (4 ounces) shredded sharp Cheddar cheese
Tomato slices
Mushroom slices
Green pepper strips

Crust: Preheat oven to 375°F. Combine all crust ingredients; mix well. Press into lightly greased 10- or 12-inch pizza pan.

Topping: Melt butter in small skillet over medium-high heat. Add mushrooms, water chestnuts, chopped green pepper and onion. Cook and stir until vegetables are tender; spoon over crust. Top with cheese strips. Combine eggs, milk, bacon, ham and shredded cheese; mix well. Pour over cheese strips. Bake 15 to 20 minutes, until egg mixture is set. Top with tomatoes, mushrooms and green pepper strips. Let stand 5 to 10 minutes before cutting to serve.

Makes 6 to 8 servings

Microwave: Assemble "pizza" on microwave-safe pizza pan or in shallow baking dish; cover. Microwave on HIGH 10 minutes or until egg mixture is set, turning pan after 5 minutes. Top with vegetables as directed.

Favorite recipe from ***Southeast United Dairy Industry Association, Inc.***

Noodle Kugel

1 pound Egg Noodles, cooked and drained
1 package (8 ounces) cream cheese, softened
3 eggs
1½ cups cottage cheese
¾ cup sour cream
¼ cup honey
½ teaspoon vanilla
2 teaspoons ground cinnamon
Dash salt
2 apples, peeled, cored and sliced

Brown Sugar Topping:

¼ cup packed brown sugar
¼ cup wheat germ
1 cup fresh bread crumbs
2 teaspoons ground cinnamon
1 tablespoon cold butter

Combine cream cheese and eggs in medium bowl; beat until well blended. Add cottage cheese, sour cream, honey, vanilla, cinnamon and salt; beat until smooth. Add noodles and apples; mix lightly. Pour into well-buttered 1½-quart baking dish.

Combine all topping ingredients *except* butter; sprinkle over noodle mixture. Dot with butter. Bake at 375°F, 35 minutes. Let stand 10 minutes before serving. *Makes 6 to 8 servings*

Favorite recipe from ***National Pasta Association***

Pumpkin Pasta Piccata

Pumpkin Pasta Piccata

4 cups half-and-half
½ cup margarine
1 pound spinach fettuccine
3 cups shredded peeled pumpkin
2 green onions with tops, finely chopped
½ cup chopped fresh parsley
¼ cup chopped fresh dill
2 tablespoons drained capers
1 tablespoon grated lemon peel
2 teaspoons Dijon-style mustard
¼ teaspoon pepper

Combine half-and-half and margarine in medium saucepan. Simmer over low heat until mixture is reduced by half, about 30 minutes, stirring occasionally. Meanwhile, cook pasta according to package directions; drain. Add all remaining ingredients *except* pasta to half-and-half mixture in saucepan. Simmer an additional 5 minutes, stirring constantly. Pour over hot pasta in large bowl; toss gently to coat. Garnish as desired. *Makes 8 servings*

Penne alla Napolitana

12 ounces penne (*or* other small tubular pasta)
4 tablespoons virgin olive oil, divided
2 tablespoons minced fresh garlic
2 cups tomato sauce
1 cup pitted California ripe olives, sliced
¼ cup coarsely chopped fresh basil leaves
1 teaspoon red pepper flakes
½ cup cubed mozzarella cheese (¼-inch cubes)
½ cup (2 ounces) grated Parmesan cheese

Cook pasta according to package directions; drain. Add 1 tablespoon olive oil; toss lightly. Return pasta to pan; keep warm.

Heat remaining 3 tablespoons olive oil in medium skillet over medium-high heat. Add garlic; cook and stir until lightly browned. Stir in tomato sauce, olives, basil and red pepper. Heat thoroughly, stirring occasionally. Add cheeses; stir until mozzarella cheese begins to melt. Serve over hot pasta. Serve with additional grated Parmesan cheese, if desired. *Makes 4 servings*

Favorite recipe from ***California Olive Industry***

Fruit 'n Nut Noodle Pudding

½ cup *plus* 1 tablespoon packed brown sugar, divided
¼ cup chopped almonds, toasted
2 eggs, slightly beaten
1½ cups milk
1 tablespoon rum, optional
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1 package LIPTON® Noodles & Sauce—Butter
4 large plums,* pitted and thinly sliced

Preheat oven to 350°F.

In small bowl, combine 1 tablespoon brown sugar with almonds; set aside.

In large bowl, with wire whisk, thoroughly blend eggs, milk, rum, remaining ½ cup brown sugar, cinnamon and nutmeg. Stir in noodles & butter sauce; let stand 15 minutes. Pour into greased 9- or 10-inch deep-dish pie plate. Top with plums and almond mixture. Bake 30 minutes or until slightly puffed and golden brown.

Makes about 6 servings

***Variation:** Substitute 2 large pears *or* apples, cored and thinly sliced.

Pasta with Fresh Tomatoes & Basil

2 tablespoons olive *or* vegetable oil
2 teaspoons minced fresh garlic
2 medium tomatoes, chopped
1 tablespoon finely chopped fresh basil leaves
1½ cups water
½ cup milk
1 package LIPTON® Noodles & Sauce—Alfredo
Pepper

In large skillet, heat oil over medium heat. Add garlic; cook and stir 30 seconds. Add tomatoes and basil; cook, stirring frequently, 3 minutes or until tomatoes are softened. Add water and milk; bring to a boil. Stir in noodles & Alfredo sauce; simmer, stirring occasionally, 9 minutes or until noodles are tender. Season with pepper to taste. Sprinkle with grated Parmesan cheese, if desired.

Makes about 4 side-dish or 2 main-dish servings

Variation: Substitute 1 teaspoon dried basil leaves, crushed, for 1 tablespoon fresh basil leaves.

Microwave: In 1½-quart microwave-safe casserole, combine oil and garlic. Microwave, uncovered, on HIGH (Full Power) 30 seconds. Add tomatoes and basil. Microwave 3 minutes, stirring after 2 minutes. Stir in water, milk and noodles & Alfredo sauce. Microwave 10 minutes or until noodles are tender; add pepper. Let stand, covered, 5 minutes. Sprinkle with grated Parmesan cheese, if desired.

Fruit 'n Nut Noodle Pudding

Stuffed Seafood Shells

16 jumbo pasta shells, cooked and drained
1 can (6½ ounces) tuna, drained and flaked
1 can (4½ ounces) medium shrimp, drained
½ cup pearl onions, cooked and sliced
½ cup chopped sweet pickles
½ cup sliced pimiento-stuffed olives
1 jar (12 ounces) chili sauce
2 tablespoons horseradish sauce
½ teaspoon Worcestershire sauce
Hot pepper sauce
Bibb lettuce leaves

Combine tuna, shrimp, onions, pickles and olives in large bowl. Combine chili sauce, horseradish sauce and Worcestershire sauce in small bowl; blend well. Season with hot pepper sauce to taste. Pour over seafood mixture; mix gently. Cover and refrigerate at least 30 minutes. Fill cooked shells with seafood mixture. (Shells may be covered and refrigerated several hours.) Serve on lettuce-covered platter. *Makes 8 appetizer servings*

Favorite recipe from ***North Dakota Wheat Commission***

Stuffed Seafood Shells

Lemon Pasta with Asparagus

1 pound DOLE® Asparagus
Salt
Grated peel and juice from 2 DOLE® Lemons
8 ounces penne *or* shell pasta
2 tablespoons margarine
1 cup whipping cream
¼ cup (1 ounce) grated Parmesan cheese
¼ cup chopped fresh parsley
Freshly ground pepper

• Cut asparagus diagonally into 1-inch pieces. Add to boiling water; let stand 1 to 2 minutes. Drain and set aside.

• Bring 2 quarts lightly-salted water to a boil. Add lemon juice and pasta. Cook pasta according to package directions; drain.

• Melt margarine with cream in small saucepan over low heat. Stir in lemon peel and Parmesan cheese. Combine sauce, asparagus, pasta and parsley; toss to coat. Season with pepper to taste. Serve immediately.

Makes 4 to 6 servings

Prep time: 10 minutes
Cook time: 15 minutes

Acknowledgments

The publishers would like to thank the companies and organizations listed below for the use of their recipes in this publication.

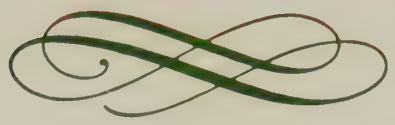
Almond Board of California
American Egg Board
Armour Swift-Eckrich
Bel Paese Sales Company
Best Foods, a Division of CPC International Inc.
Borden Kitchens, Borden, Inc.
California Apricot Advisory Board
California Artichoke Advisory Board
California Olive Industry
California Poultry Industry Federation
California Table Grape Commission
California Tomato Board
Canned Food Information Council
Chef Paul Prudhomme's Magic Seasoning Blends™
Contadina Foods, Inc., Nestlé Food Company
The Creamette Company
Del Monte Corporation
Dole Food Company, Inc.
Durkee-French Foods, A Division of Reckitt & Colman Inc.
Filippo Berio Olive Oil
The Fremont Company, Makers of Frank's & Snowfloss Kraut
The Fresh Garlic Association
Heinz U.S.A.
Hunt-Wesson, Inc.
The HVR Company
Jones Dairy Farm
Kansas Poultry Association
Kikkoman International Inc.
Kraft General Foods, Inc.
The Larsen Company
Lawry's® Foods, Inc.
Thomas J. Lipton Co.
McIlhenny Company
Nabisco Foods Group
National Live Stock and Meat Board
National Pasta Association
National Pork Producers Council
National Sunflower Association
New Jersey Department of Agriculture
Norseland Foods, Inc.
North Dakota Beef Commission
North Dakota Dairy Promotion Commission
North Dakota Wheat Commission
Oklahoma Agriculture Organizations
Oscar Mayer Foods Corporation
Pace Foods, Inc.
Perdue Farms
Pet Incorporated
Pollio Dairy Products
The Procter & Gamble Company, Inc.
Sargento Cheese Company, Inc.
Shade Pasta, Inc.
Southeast United Dairy Industry Association, Inc.
StarKist Seafood Company
Walnut Marketing Board
Wisconsin Milk Marketing Board

Photo Credits

The publishers would like to thank the companies and organizations listed below for the use of their photographs in this publication.

Armour Swift-Eckrich
Best Foods, a Division of CPC International Inc.
Borden Kitchens, Borden, Inc.
California Apricot Advisory Board
California Olive Industry
California Poultry Industry Federation
Chef Paul Prudhomme's Magic Seasoning Blends™
Contadina Foods, Inc., Nestlé Food Company
The Creamette Company
Del Monte Corporation
Dole Food Company, Inc.
Durkee-French Foods, A Division of Reckitt & Colman Inc.
Hunt-Wesson, Inc.
The HVR Company
Jones Dairy Farm
Kikkoman International Inc.
Kraft General Foods, Inc.
The Larsen Company
Lawry's® Foods, Inc.
Thomas J. Lipton Co.
McIlhenny Company
Nabisco Foods Group
National Live Stock and Meat Board
National Sunflower Association
Oscar Mayer Foods Corporation
Pace Foods, Inc.
Pet Incorporated
Sargento Cheese Company, Inc.
StarKist Seafood Company
Walnut Marketing Board

INDEX



A

ABC Soup, 28
Aegean Pasta Salad, 21
All American Noodles 'n Cheese, 133
Almond Crunch Macaroni Custard, 207
Angel Hair Pasta
Angel Hair Pasta Soufflé, 182
Capellini Orange Almondine, 205
Chinese Noodle Cakes, 165
Fresh Tomato Pasta Andrew, 194
Pasta Cintoro, 92
Seafood over Angel Hair Pasta, 178
Shrimp in Angel Hair Pasta Casserole, 156
Southwestern Pasta Sauce, 53
Spicy Grape Pasta Salad, 27
Antipasto Salad, 31
Appetizers (*see also* **Lasagna Roll-Ups**)
Beef-Filled Macaroni Shells, 192
Bow Tie Kabobs, 198
Pasta Snacks, 200
Seafood Ravioli with Fresh Tomato Sauce, 204
Seasoned Wontons, 194
Stuffed Seafood Shells, 213
Toasted Ravioli, 207
Tortellini Kabobs, 197
Apples
Apple Lasagna, 76
Fruit 'n Nut Noodle Pudding, 212
Noodle Kugel, 210
Pasta and Walnut Fruit Salad, 11
Waldorf Chicken Salad, 10
Apricots
Fresh Apricot-Pasta Salad, 9
Sweet Apricots and Roasted Chicken in Pasta, 183
Arizona Skillet Dinner, 132
Artichokes
Artichoke Lasagna, 79
Artichokes with Smoked Salmon Pasta Salad, 33
Cooking directions, 33
Ham & Artichoke Pasta Salad, 21
Italian Chicken Salad, 35
New Orleans Sausage and Noodles, 94
Pasta and Bean Salad, 19
Artichokes *(continued)*
Penne with Artichokes, 161
Vermicelli Frittata, 170
Zesty Artichoke Basil Sauce, 51
Asian Noodle Salad, 25
Asparagus
Dijon Asparagus Chicken Salad, 13
Early Spring Pasta, An, 185
Green Market Lasagna with Three Cheeses, 74
Ham Carrot Fettuccine, 87
Lemon Pasta with Asparagus, 213
Pasta Primavera with Chicken, 169
Spicy Grape Pasta Salad, 27
Spiral Pasta Salad, 32
Spring Pasta Salad, 20
Tangy Asparagus Linguine, 159
Tortellini Asparagus Salad, 8
Turkey & Asparagus Rolls Campania, 164
Turkey Noodle Toss, 127

B

Bacon
Breakfast Pasta "Pizza," 210
Cajun Shrimp Fettuccine, 180
Chicken Ragout with Orzo, 185
Creamy Fettuccine Toss, 89
Fettuccine Italiano, 120
Italian Sausage with Kraut and Fettuccine, 88
Pasta Carbonara, 90
Savory Bacon 'n Cheese Pasta, 83
Warm Pasta and Spinach Salad, 16
Baked Mostaccioli, 113
Baked Rigatoni with Cheese, 113
Beans, Cannellini
Garden Pasta and Beans, 197
Pasta e Fagioli, 134
Beans, Garbanzo
Hot Pasta Salad, 30
Italian Vegetable Soup, 14
Mexicali Minestrone, 35
Pantry Soup, 25
Pasta and Bean Salad, 19
Beans, Green
Beefed-Up Mostaccioli Salad, 24
Mexicali Minestrone, 35
Minestrone-Style Stew, 18
Oriental Noodles Stroganoff, 206
Pesto Rotini Salad with Prosciutto, 36
Quick Country Minestrone, 40
Savory Bacon 'n Cheese Pasta, 83
Turkey 'n Spaghetti Summer Salad, 11
Beans, Kidney
Arizona Skillet Dinner, 132
Five-Way Cincinnati Chili, 126
Mexicali Minestrone, 35
Pantry Soup, 25
Pasta and Bean Salad, 19
Quick Country Minestrone, 40
Santa Fe Pasta, 193
Béchamel Sauce, 63
Beef (*see also* **Beef, Ground**)
Beef & Pasta Salad, 45
Beef 'n Eggplant Stir-Fry, 147
Beefed-Up Mostaccioli Salad, 24
Bolognese Sauce, 50
Easy Beef Stroganoff, 85
Hearty Beef Stew with Noodles, 135
Minestrone-Style Stew, 18
Speedy Stroganoff, 89
Sweet & Sour Tortellini, 111
Beef, Ground
Beef 'n Orzo Stuffed Peppers, 140
Beef-Filled Macaroni Shells, 192
Beef Oriental, 103
Chili Mostaccioli, 101
Chunky Pasta Sauce with Meat, 46
East Meets West Spaghetti and Meat Balls, 142
Fettuccine with Tomatoes and Zucchini, 139
First-Class Pasta Sauce, 53
Five-Way Cincinnati Chili, 126
Four-Cheese Lasagna, 73
Four-Way Cincinnati Chili, 126
Hearty Manicotti, 106
HUNT'S® Homemade Spaghetti Sauce Made Easy, 55
Italian Wedding Soup, 27
Lasagna Italiano, 59
Lasagna Supreme, 70
Lasagna with White and Red Sauce, 63

Beef, Ground *(continued)*
Lazy Lasagna, 73
Meatballs and Pasta Picante con Queso, 106
Mexican Mac 'n Cheese Dinner, 100
Pasta "Pizza," 130
Pastitsio, 123
Quick Beef Soup, 9
Quick Spaghetti, 80
SARGENTO® Classic Lasagna, 68
Spaghetti & Meatballs, 110
Spaghetti Pizza Deluxe, 112
Spaghetti Rolls, 115
Spetzque, 78
Spicy Spaghetti Pie, 129
Spinach Lasagna, 66
String Pie, 121
Stuffed Shells Bolognese, 162
Taco Pasta Salad, 44
Tacos in Pasta Shells, 125
Three-Way Cincinnati Chili, 126
Bell Pepper and Mushroom Pasta Sauce, 46
Bella Pasta Salad, 10
Bolognese Sauce, 50
Bow Tie Pasta
Bow Tie Kabobs, 198
Bow Tie Salad, 6
Ham & Artichoke Pasta Salad, 21
Pasta Snacks, 200
Southwestern Pasta and Vegetable Salad, 37
Sweet Apricots and Roasted Chicken in Pasta, 183
Sweet Garlic with Chicken Pasta, 189
Turkey Pasta Salad, 39
Vegetables Fromage, 200
Breakfast Pasta "Pizza," 210
Broccoli
Bow Tie Salad, 6
Broccoli and Cauliflower Linguine, 198
Broccoli Three-Cheese Bake, 190
Fettuccine Primavera, 80
Garlic Parmesan Pasta, 82
Ham & Macaroni Twists, 122
Italian Pasta Salad, 6
Italian Rice and Vegetables, 108
Linguine Primavera, 195
Marinated Shrimp & Pasta Salad, 28
Oceanside Pasta Salad, 24
Pasta and Broccoli, 132
Pasta, Chicken & Broccoli Pesto Toss, 177
Pasta Primavera Salad, 31
Pasta Vegetable Medley, 91
Picnic Perfect Pasta Salad, 43
Pineapple Party Pasta Salad, 19
Rotini Salad, 39
Springtime Pasta Italiano, 87
Turkey Pasta Primavera, 85
Vegetable Pasta with Cheese, 133
Vegetable Pasta with Spinach Pesto, 202

C

Cabbage and Noodles, 209
Cacciatore-Style Chicken Fillets, 107
Cajun Shrimp Fettuccine, 180
Capellini (*see* **Angel Hair Pasta**)
Casseroles (*see also* **Macaroni and Cheese**)
All American Noodles 'n Cheese, 133
Baked Mostaccioli, 113
Baked Rigatoni with Cheese, 113
Broccoli Three-Cheese Bake, 190
Cheesy Orzo Bake, 193
Fiesta Pasta, 199
Ham & Cheese Thriller, 127
Ham & Macaroni Twists, 122
Hearty Manicotti, 106
Mexican Mac 'n Cheese Dinner, 100
Old-Fashioned Tuna Casserole, 99
Pastitsio, 123
Pesto Chicken Almond Manicotti, 149
Polish Reuben Casserole, 101
Quick Chicken Cacciatore, 128
Quick Chili Bake, 112
Rigatoni with Four Cheeses, 118
Santa Fe Pasta, 193
Sausage & Feta Strata, 174
Shrimp in Angel Hair Pasta Casserole, 156
Shrimp Noodle Supreme, 150
Spaghetti Pizza Deluxe, 112
Speedy Chili-Mac, 104
Spicy Ravioli and Cheese, 190
Spicy Spaghetti Pie, 129
Spinach-Noodle Casserole, 103
String Pie, 121
Turkey Noodle Toss, 127
Vegetable & Cheese Pot Pie, 130
Vegetable Pasta with Cheese, 133
Ziti & Tuna Bake, 91
Cauliflower
ABC Soup, 28
Bow Tie Salad, 6
Broccoli and Cauliflower Linguine, 198
Nokkelost Macaroni & Cheese, 94
Vegetable Pasta with Cheese, 133
Cheesy Chicken Roll-Ups, 175
Cheesy Orzo Bake, 193
Cheesy Pasta Primavera, 209
Chicken (*see also* **Chicken, Breasts; Turkey; Turkey, Ground**)
Chicken and Spinach Manicotti, 153
Chicken and Zucchini Lasagna, 65
Chicken Noodle Soup, 13
Chicken Roman Style, 159
Creamy Chicken Fettuccine, 82
Creamy Shell Soup, 23
Dijon Chicken Pasta, 120
Jade Dynasty Pasta Salad, 26
Jambalaya with Shells, 123
Chicken *(continued)*
Pantry Soup, 25
Pasta, Chicken & Broccoli Pesto Toss, 177
Pasta Chicken Salad with Snow Peas, 43
Pesto Chicken Almond Manicotti, 149
Picnic Perfect Pasta Salad, 43
Prehistoric Pasta Stir-Fry, 122
Sesame Baked Chicken with Fusilli, 163
Shaker Chicken and Noodle Soup, 30
Spicy Grape Pasta Salad, 27
Vegetable & Cheese Pot Pie, 130
Waldorf Chicken Salad, 10
Chicken, Breasts
Cacciatore-Style Chicken Fillets, 107
Cheesy Chicken Roll-Ups, 175
Chicken and Pasta in Cream Sauce, 84
Chicken Diane, 160
Chicken Marsala, 176
Chicken Noodle Tortilla Soup, 36
Chicken Pesto, 90
Chicken Ragout with Orzo, 185
Chicken Salad Deluxe, 15
Chicken Stroganoff, 118
Chicken Vegetable Tetrazzini, 125
Dijon Asparagus Chicken Salad, 13
Fiesta Chicken Breasts, 104
Fresh Apricot-Pasta Salad, 9
Italian Chicken Salad, 35
Lite Pad Thai, 138
Marinated Lemon Chicken with Lemon-Pepper Noodles, 164
Northern Italian Chicken and Mushrooms, 116
Pasta Primavera with Chicken, 169
Pepper-Chicken Fettuccine Toss, 98
Quick Chicken Cacciatore, 128
Spaghetti with Chicken and Wild Mushrooms, 166
Spring Pasta Salad, 20
Sunburst Stir-Fry, 117
Sweet Apricots and Roasted Chicken in Pasta, 183
Sweet Garlic with Chicken Pasta, 189
Thai Chicken Fettuccine Salad, 16
Vegetable 'n Chicken Alfredo, 98
Chile Cheese Macaroni, 138
Chili Mac 'n Cheddar, 88
Chili Mostaccioli, 101
Chinese Noodle Cakes, 165
Chunky Pasta Sauce with Meat, 46
Clams
Clam Spaghetti Sauce, 54
Easy Linguine Tutto Mare, 91
Herbed Seafood Linguine, 154
Linguine with Clams and Scallops, 168
Linguine with Creamy Clam Sauce, 163
Pasta with White Clam Sauce, 153

Clams *(continued)*
Seafood Sauce for Pasta, 52
Spaghetti with Quick Clam Sauce, 87
White Clam Sauce, 48
Classic Macaroni & Cheese, 121
Classic No-Cook Tomato Sauce, 48
Confetti Pasta Salad, 15
Corn
Arizona Skillet Dinner, 132
Chicken Noodle Tortilla Soup, 36
Fiesta Pasta, 199
Quick Chili Bake, 112
Santa Fe Pasta, 193
Spetzque, 78
Cottage Cheese
Baked Mostaccioli, 113
Cheesy Pasta Primavera, 209
Four-Cheese Lasagna, 73
Lasagna Supreme, 70
Lazy Lasagna, 73
Luscious Vegetarian Lasagna, 61
Noodle Kugel, 210
Pasta Roll-Ups, 68
Seafood Lasagna, 74
7 Spice Lasagna, 78
Spinach Lasagna, 66
String Pie, 121
Tuna Lasagna, 58
Couscous Salad, 45
Crabmeat
"Crab" & Cucumber Noodle Salad, 42
Crabmeat with Herbs and Pasta, 152
Creamy Crab Alfredo, 115
Easy Linguine Tutto Mare, 91
Herbed Seafood Linguine, 154
Lasagna Rollettes in Crab Meat Sauce, 201
Linguine Louisiana Style, 156
Neptune Salad, 39
Oceanside Pasta Salad, 24
Seafood Primavera, 166
Seafood Ravioli with Fresh Tomato Sauce, 204
Seafood Supreme Pasta Pie, 160
Cream Cheese
Cheesy Chicken Roll-Ups, 175
Chicken Ragout with Orzo, 185
Creamy Orzo with Prosciutto, 157
Fettuccine with Sun-Dried Tomato Cream, 173
Four-Cheese Lasagna, 73
Noodle Kugel, 210
Pasta Tossed with Blue Cheese Sauce, 187
Seafood Lasagna, 74
Seafood Ravioli with Fresh Tomato Sauce, 204
7 Spice Lasagna, 78
Shrimp Noodle Supreme, 150
Tacos in Pasta Shells, 125
Tortellini Primavera, 151
Creamy Chicken Fettuccine, 82
Creamy Crab Alfredo, 115
Creamy Fettuccine Toss, 89
Creamy Macaroni and Cheese, 8
Creamy Orzo with Prosciutto, 157
Creamy Shell Soup, 23

D

Desserts
Almond Crunch Macaroni Custard, 207
Apple Lasagna, 76
Capellini Orange Almondine, 205
Fruit 'n Nut Noodle Pudding, 212
Noodle Kugel, 210
Dijon Asparagus Chicken Salad, 13
Dijon Chicken Pasta, 120
Double Cheese Lasagna, 62
Dressings
Greek Dressing, 38
Jade Dynasty Dressing, 26
Oriental Dressing, 85
Spicy Oriental Dressing, 27
Sweet Soy Dressing, 25

E

Early Spring Pasta, An, 185
East Meets West Spaghetti and Meat Balls, 142
Easy Beef Stroganoff, 85
Easy Cheesy Tomato Macaroni, 94
Easy Family Lasagna, 56
Easy Linguine Tutto Mare, 91
Easy Macaroni and Cheese, 115
Easy Macaroni Salad, 32
Egg Dishes
Angel Hair Pasta Soufflé, 182
Nokkelost Pasta Soufflé, 150
Saucy Mediterranean Frittata, 154
Vermicelli Frittata, 170
Egg Noodles (*see also* **Flavored Pastas**)
All American Noodles 'n Cheese, 133
Breakfast Pasta "Pizza," 210
Cabbage and Noodles, 209
Chicken Noodle Soup, 13
Chicken Noodle Tortilla Soup, 36
Chicken Stroganoff, 118
Easy Beef Stroganoff, 85
Fettuccine Alfredo with Shiitake Mushrooms, 144
Fruit 'n Nut Noodle Pudding, 212
Hearty Beef Stew with Noodles, 135
HIDDEN VALLEY® Pasta, 161
JONES® Ham Stir-Fry Pasta Salad, 44
Marinated Lemon Chicken with Lemon-Pepper Noodles, 164
New Orleans Sausage and Noodles, 94
Noodle Kugel, 210
Egg Noodles *(continued)*
Noodles Alfredo, 205
Northern Italian Chicken and Mushrooms, 116
Old-Fashioned Tuna Noodle Casserole, 99
Oriental Noodles Stroganoff, 206
Pasta with Fresh Tomatoes & Basil, 212
Polish Reuben Casserole, 101
Poppy Seed Noodles, 89
Seafood Supreme Pasta Pie, 160
Sesame Peanut Noodles with Green Onions, 195
Shaker Chicken and Noodle Soup, 30
Spinach-Noodle Casserole, 103
Spring Pasta Salad, 20
Springtime Noodles Alfredo, 199
Turkey Noodle Toss, 127
Veal Scallopine, 144
Vegetable & Cheese Pot Pie, 130
Zucchini-Tomato-Noodle Soup, 33
Eggplant
Beef 'n Eggplant Stir-Fry, 147
Greek Lamb Sauté with Mostaccioli, 182
Turkey Eggplant Sauce for Pasta, 49
Turkey-Stuffed Pasta Italiano, 180

F

Favorite Mac 'n Cheese, 110
Feta Cheese
Aegean Pasta Salad, 21
Greek-Style Pasta Salad, 38
Sausage & Feta Strata, 174
Shrimp in Angel Hair Pasta Casserole, 156
Fettuccine (*see also* **Flavored Pastas**)
Cajun Shrimp Fettuccine, 180
Cheesy Pasta Primavera, 209
Chicken Roman Style, 159
Creamy Crab Alfredo, 115
Creamy Fettuccine Toss, 89
Fettuccine Alfredo, 90
Fettuccine Alfredo with Shiitake Mushrooms, 144
Fettuccine Italiano, 120
Fettuccine Primavera, 80
Fettuccine Romano Aldana, 168
Fettuccine with Creamy Tuna Sauce, 95
Fettuccine with Garden Herb Sauce, 134
Fettuccine with Ham & Mushroom Sauce, 100
Fettuccine with Herbed Cheese Sauce, 92
Fettuccine with Mussels, 157
Fettuccine with Sun-Dried Tomato Cream, 173

Fettuccine *(continued)*
Fettuccine with Tomatoes and Zucchini, 139
Garlic Parmesan Pasta, 82
Ham Carrot Fettuccine, 87
Italian Sausage with Kraut and Fettuccine, 88
Lighter Fettuccine, 90
Nokkelost Pasta Soufflé, 150
Pasta Carbonara, 90
Pasta Primavera, 90, 186
Pasta Tossed with Blue Cheese Sauce, 187
Pepper-Chicken Fettuccine Toss, 98
Shrimp Fettuccine, 187
Shrimp Primavera on Pasta, 188
Smoked Turkey & Pepper Pasta Salad, 37
Thai Chicken Fettuccine Salad, 16
Vegetable Pasta with Spinach Pesto, 202
Fiesta Chicken Breasts, 104
Fiesta Pasta, 199
15-Minute Pasta Combo, 80
First-Class Pasta Sauce, 53
Fish (*see also* **Tuna**)
Herbed Seafood Linguine, 154
Seafood Lasagna, 74
Five-Way Cincinnati Chili, 126
Five Wisconsin Cheese Pasta Bake, 96
Flavored Pastas (*see also* **Lasagna, Meatless; Pasta, Homemade**)
Beef 'n Eggplant Stir-Fry, 147
Creamy Chicken Fettuccine, 82
Fettuccine Alfredo, 90
Fettuccine Romano Aldana, 168
Fiesta Chicken Breasts, 104
Lasagna Verde, 59
Lighter Fettuccine, 90
Pasta Alfredo, 92
Pasta Carbonara, 90
Pasta, Chicken & Broccoli Pesto Toss, 177
Pasta Primavera, 90
Pasta with Sunflower Kernels, 192
Pumpkin Pasta Piccata, 211
Shrimp Noodle Supreme, 150
Smoked Turkey Fettuccine, 129
Spinach Tortellini with Roasted Red Peppers, 208
Two-Cheese Pasta, 208
Flavorful Tortellini à la VEG-ALL®, 84
Florentine-Stuffed Shells, 174
Four-Cheese Lasagna, 73
Four-Way Cincinnati Chili, 126
Fresh Apricot-Pasta Salad, 9
Fresh Tomato Sauce, 204
Frittatas (*see* **Egg Dishes**)
Fruit 'n Nut Noodle Pudding, 212
Fusilli
Fresh Apricot-Pasta Salad, 9
Fusilli Pizzaiola, 186
Smoked Salmon and Olive Pasta, 146

G

Garden Pasta and Beans, 197
Garden Vegetable Sauce for Pasta, 49
Garlic Parmesan Pasta, 82
Grapes
Chicken Salad Deluxe, 15
Pasta and Walnut Fruit Salad, 11
Spicy Grape Pasta Salad, 27
Greek Dressing, 38
Greek Lamb Sauté with Mostaccioli, 182
Greek-Style Pasta Salad, 38
Green Market Lasagna with Three Cheeses, 74

H

Ham
Asparagus Ham Lasagna, 66
Breakfast Pasta "Pizza," 210
Fettuccine with Ham & Mushroom Sauce, 100
Ham & Artichoke Pasta Salad, 21
Ham & Cheese Thriller, 127
Ham & Macaroni Twists, 122
Ham Carrot Fettuccine, 87
Ham Pasta Primavera, 117
Ham Tortellini Salad, 26
JONES® Ham Stir-Fry Pasta Salad, 44
Linguine Louisiana Style, 156
Nokkelost Pasta Soufflé, 150
Pasta Tossed with Blue Cheese Sauce, 187
Stuffed Pasta Shells, 108
Turkey & Asparagus Rolls Campania, 164
Vegetable & Cheese Pot Pie, 130
Hearty Beef Stew with Noodles, 135
Hearty Manicotti, 106
Herbed Seafood Linguine, 154
HIDDEN VALLEY® Pasta, 161
Homemade Pasta Dough, 205
Homemade Tomato Sauce with Pasta, 54
Hot Pasta Salad, 30
HUNT'S® Homemade Spaghetti Sauce Made Easy, 55

I

Imitation Crabmeat (*see* **Crabmeat**)
Italian Chicken Salad, 35
Italian Pasta Salad, 6
Italian Rice and Vegetables, 108
Italian Sausage with Kraut and Fettuccine, 88
Italian Spaghetti Sauce, 54
Italian Vegetable Soup, 14
Italian Wedding Soup, 27

J

Jade Dynasty Dressing, 26
Jade Dynasty Pasta Salad, 26
Jambalaya with Shells, 123
JONES® Ham Stir-Fry Pasta Salad, 44

L

Lasagna, Beef & Pork
Asparagus Ham Lasagna, 66
Easy Family Lasagna, 56
Four-Cheese Lasagna, 73
Lasagna Deliciousa, 58
Lasagna Italiano, 59
Lasagna Supreme, 70
Lasagna with White and Red Sauce, 63
Lazy Lasagna, 73
SARGENTO® Classic Lasagna, 68
Spetzque, 78
Spinach Lasagna, 66
Tomato Pesto Lasagna, 64
Lasagna, Fish & Seafood (*see also* **Lasagna Roll-Ups**)
Seafood Lasagna, 74
Tuna Lasagna, 58
Lasagna, Meatless (*see also* **Desserts; Lasagna Roll-Ups**)
Double Cheese Lasagna, 62
Green Market Lasagna with Three Cheeses, 74
Lasagna Florentine, 62
Lasagna Verde, 59
Lentil Lasagna, 69
Luscious Vegetarian Lasagna, 61
Spring Fresh Lasagna, 70
Three-Cheese Vegetable Lasagna, 64
Lasagna, Poultry (*see also* **Lasagna Roll-Ups**)
Artichoke Lasagna, 79
Chicken and Zucchini Lasagna, 65
Lasagna Olé, 76
Lasagna with a Difference, 75
7 Spice Lasagna, 78
Turkey Lasagna, 61
Lasagna Roll-Ups
Cheesy Chicken Roll-Ups, 175
Lasagna Rollettes in Crab Meat Sauce, 201
Pasta Roll-Ups, 68
Spinach-Cheese Lasagna Rolls, 71
Tuna Lasagna Bundles, 65
Layered Pasta Ricotta Pie, 96
Lazy Lasagna, 73

Lemon Pasta with Asparagus, 213
Lentil Lasagna, 69
Lighter Fettuccine, 90
Linguine (*see also* **Flavored Pastas**)
Broccoli and Cauliflower Linguine, 198
Chicken Marsala, 176
Early Spring Pasta, An, 185
Easy Linguine Tutto Mare, 91
Garden Vegetable Sauce for Pasta, 49
Herbed Seafood Linguine, 154
Italian Chicken Salad, 35
Linguine Louisiana Style, 156
Linguine Primavera, 195
Linguine Summer Salad, 23
Linguine with Clams and Scallops, 168
Linguine with Creamy Clam Sauce, 163
Linguine with Fresh Parsley Sauce, 209
Linguine with Oil and Garlic, 85
Linguine with Red Seafood Sauce, 188
Lite Pad Thai, 138
Meatballs and Pasta Picante con Queso, 106
Pasta & Veal Naples Style, 189
Picante Pesto Linguine, 176
San Francisco Stir-Fry, 88
Seafood Primavera, 166
Seafood Sauce for Pasta, 52
Shrimp Pasta Medley, 169
Singapore Spicy Noodles, 83
Tangy Asparagus Linguine, 159
Turkey & Asparagus Rolls Campania, 164
Turkey Rolls Di Napoli, 147
Veal Sauce Lucia, 152
Wisconsin Swiss Linguine Tart, 202
Lite Pad Thai, 138
Luscious Vegetarian Lasagna, 61

M

Macaroni, Elbow (*see also* **Macaroni and Cheese**)
Arizona Skillet Dinner, 132
Chili Mac 'n Cheddar, 88
Easy Macaroni Salad, 32
Macaroni Cabbage Fry, 198
Mexican Mac 'n Cheese Dinner, 100
Pastitsio, 123
Quick Chicken Cacciatore, 128
Speedy Chili-Mac, 104
Taco Pasta Salad, 44
Macaroni and Cheese
Chile Cheese Macaroni, 138
Classic Macaroni & Cheese, 121
Creamy Macaroni and Cheese, 8
Easy Cheesy Tomato Macaroni, 94
Macaroni and Cheese *(continued)*
Easy Macaroni and Cheese, 115
Favorite Mac 'n Cheese, 110
Five Wisconsin Cheese Pasta Bake, 96
Mexican Mac 'n Cheese Dinner, 100
Nokkelost Macaroni & Cheese, 94
PACE® Macaroni and Cheese, 143
Three-Cheese Macaroni, 128
Mandarin Pork Noodles, 105
Manicotti
Chicken and Spinach Manicotti, 153
Hearty Manicotti, 106
Manicotti Villa Santa Maria, 142
Pesto Chicken Almond Manicotti, 149
Spaghetti Rolls, 115
Spinach-Stuffed Manicotti, 178
Marinated Lemon Chicken with Lemon-Pepper Noodles, 164
Marinated Shrimp & Pasta Salad, 28
Meatballs and Pasta Picante con Queso, 106
Mediterranean Pasta, 137
Mexicali Minestrone, 35
Mexican Mac 'n Cheese Dinner, 100
Microwave
All American Noodles 'n Cheese, 133
Artichoke Lasagna, 79
Breakfast Pasta "Pizza," 210
Crabmeat with Herbs and Pasta, 152
Easy Family Lasagna, 56
Easy Linguine Tutto Mare, 91
Favorite Mac 'n Cheese, 110
Fettuccine Italiano, 120
Fiesta Pasta, 199
First-Class Pasta Sauce, 53
Garden Pasta and Beans, 197
Ham & Cheese Thriller, 127
Ham & Macaroni Twists, 122
Herbed Seafood Linguine, 154
Homemade Tomato Sauce with Pasta, 54
Lentil Lasagna, 69
Linguine Primavera, 195
Linguine with Clams and Scallops, 168
Meatballs and Pasta Picante con Queso, 106
Mexican Mac 'n Cheese Dinner, 100
Microwave Marinara Sauce, 52
Microwave Shrimp Pasta Primavera, 177
Northern Italian Chicken and Mushrooms, 116
Old-Fashioned Tuna Noodle Casserole, 99
Pasta e Fagioli, 134
Pasta Tossed with Blue Cheese Sauce, 187
Pasta Vegetable Medley, 91
Pasta with Fresh Tomatoes & Basil, 212
Pasta with White Clam Sauce, 153
Quick Chili Bake, 112
Microwave *(continued)*
San Francisco Stir-Fry, 88
Santa Fe Pasta, 193
Savory Bacon 'n Cheese Pasta, 83
Savory Cheese Tortellini, 95
Sesame Peanut Noodles with Green Onions, 195
7 Spice Lasagna, 78
Smoked Turkey Fettuccine, 129
Speedy Chili-Mac, 104
Spinach-Noodle Casserole, 103
Springtime Noodles Alfredo, 199
Stuffed Pasta Shells, 108
Tomato Caper Sauce, 48
Tortellini Asparagus Salad, 8
Tuna Lasagna Bundles, 65
Vegetables Fromage, 200
White Sauce Base, 100
Ziti & Tuna Bake, 91
Minestrone-Style Stew, 18
Mixed Vegetables
East Meets West Spaghetti and Meatballs, 142
Flavorful Tortellini à la VEG-ALL®, 84
Mustardy VEG-ALL® Pasta Salad, 45
Pantry Soup, 25
Pasta Primavera, 90, 186
Quick Beef Soup, 9
Robusto Ravioli Soup, 6
Three-Cheese Vegetable Lasagna, 64
Tortellini Kabobs, 197
Vegetable & Cheese Pot Pie, 130
Vegetable 'n Chicken Alfredo, 98
Vegetable-Pasta Stir-Fry, 206
Mostaccioli
Antipasto Salad, 31
Baked Mostaccioli, 113
Beefed-Up Mostaccioli Salad, 24
Bell Pepper and Mushroom Pasta Sauce, 46
Chili Mostaccioli, 101
Greek Lamb Sauté with Mostaccioli, 182
Lemon Pasta with Asparagus, 213
Mostaccioli and Sausage, 82
Pasta Delight, 159
Penne alla Napolitana, 211
Penne with Artichokes, 161
Pistachio Pesto Vegetable Pasta Salad, 10
Santa Fe Pasta, 193
Vegetable Pasta with Cheese, 133
Mushrooms
Baked Mostaccioli, 113
Beef Oriental, 103
Bell Pepper and Mushroom Pasta Sauce, 46
Breakfast Pasta "Pizza," 210
Cacciatore-Style Chicken Fillets, 107
Cheesy Chicken Roll-Ups, 175
Cheesy Pasta Primavera, 209
Chicken Diane, 160
Chicken Marsala, 176
Chicken Ragout with Orzo, 185

Mushrooms *(continued)*
Chicken Stroganoff, 118
Chicken Vegetable Tetrazzini, 125
Dijon Chicken Pasta, 120
Fettuccine Alfredo with Shiitake Mushrooms, 144
Fettuccine Primavera, 80
Fettuccine Romano Aldana, 168
Fettuccine with Creamy Tuna Sauce, 95
Fettuccine with Garden Herb Sauce, 134
Fettuccine with Ham & Mushroom Sauce, 100
First-Class Pasta Sauce, 53
Fusilli Pizzaiola, 186
Garden Vegetable Sauce for Pasta, 49
Hearty Beef Stew with Noodles, 135
Italian Chicken Salad, 35
Italian Rice and Vegetables, 108
Italian Sausage with Kraut and Fettuccine, 88
Lasagna Supreme, 70
Lasagna with a Difference, 75
Linguine with Creamy Clam Sauce, 163
Luscious Vegetarian Lasagna, 61
Northern Italian Chicken and Mushrooms, 116
Pasta Cintoro, 92
Pasta Vegetable Medley, 91
Pepper-Chicken Fettuccine Toss, 98
POLLY-O® Tomato Sauce with Mushrooms, 49
SARGENTO® Classic Lasagna, 68
Seafood Supreme Pasta Pie, 160
Shrimp Primavera on Pasta, 188
Smoked Turkey Fettuccine, 129
Spaghetti & Meatballs, 110
Spaghetti Pizza Deluxe, 112
Spaghetti with Chicken and Wild Mushrooms, 166
Spaghetti with Cream Sauce, 135
Speedy Stroganoff, 89
Spetzque, 78
Spinach-Cheese Lasagna Rolls, 71
Spinach Lasagna, 66
Spring Fresh Lasagna, 70
Sweet Garlic with Chicken Pasta, 189
Tortellini Primavera, 151
Tuna Lasagna, 58
Veal Scallopine, 144
Warm Pasta and Spinach Salad, 16
Mussels (*see* **Shellfish**)
Mustardy VEG-ALL® Pasta Salad, 45

N

Neptune Salad, 39
New Orleans Sausage and Noodles, 94
Nokkelost Macaroni & Cheese, 94
Nokkelost Pasta Soufflé, 150
Noodle Kugel, 210
Noodles Alfredo, 205
Northern Italian Chicken and Mushrooms, 116

O

Oceanside Pasta Salad, 24
Old-Fashioned Tuna Casserole, 99
Olives
Aegean Pasta Salad, 21
Antipasto Salad, 31
Beef & Pasta Salad, 45
Greek-Style Pasta Salad, 38
Italian Chicken Salad, 35
Italian Pasta Salad, 6
Lasagna Deliciousa, 58
Lasagna Olé, 76
Linguine Summer Salad, 23
Mexican Mac 'n Cheese Dinner, 100
Mustardy VEG-ALL® Pasta Salad, 45
Penne alla Napolitana, 211
Pesto Pasta, 171
Rotini Salad, 39
Saucy Mediterranean Frittata, 154
Savory Caper and Olive Sauce, 51
Smoked Salmon and Olive Pasta, 146
Spetzque, 78
Spiral Pasta Salad, 32
Stuffed Seafood Shells, 213
Taco Pasta Salad, 44
Turkey 'n Spaghetti Summer Salad, 11
Turkey Pasta Salad, 39
Ziti & Tuna Bake, 91
Oriental Dressing, 85
Oriental Noodles Stroganoff, 206
Orzo
Artichokes with Smoked Salmon Pasta Salad, 33
Beef 'n Orzo Stuffed Peppers, 140
Cheesy Orzo Bake, 193
Chicken Ragout with Orzo, 185
Creamy Orzo with Prosciutto, 157
Neptune Salad, 39
Quick Beef Soup, 9
Saucy Mediterranean Frittata, 154

P

PACE® Macaroni and Cheese, 143
Pantry Soup, 25
Pasta, Homemade
Homemade Pasta Dough, 205
Pasta Verde, 205
Processor-Method Pasta Dough, 205
Spinach-Garlic Pasta with Garlic-Onion Sauce, 170
Pasta Alfredo, 92
Pasta and Bean Salad, 19
Pasta and Broccoli, 132
Pasta & Veal Naples Style, 189
Pasta and Walnut Fruit Salad, 11
Pasta Carbonara, 90
Pasta Cheddar Cheese Salad, 13
Pasta, Chicken & Broccoli Pesto Toss, 177
Pasta Chicken Salad with Snow Peas, 43
Pasta Cintoro, 92
Pasta Delight, 159
Pasta e Fagioli, 134
Pasta "Pizza," 130
Pasta Primavera, 90, 186
Pasta Primavera Salad, 31
Pasta Primavera with Chicken, 169
Pasta Roll-Ups, 68
Pasta Snacks, 200
Pasta Tossed with Blue Cheese Sauce, 187
Pasta Vegetable Medley, 91
Pasta Verde, 205
Pasta with Fresh Tomatoes & Basil, 212
Pasta with Spinach-Cheese Sauce, 151
Pasta with Sunflower Kernels, 192
Pasta with White Clam Sauce, 153
Pastitsio, 123
Pea Pods
Beef Oriental, 103
Cheesy Pasta Primavera, 209
Ham Pasta Primavera, 117
Jade Dynasty Pasta Salad, 26
JONES® Ham Stir-Fry Pasta Salad, 44
Microwave Shrimp Pasta Primavera, 177
Pasta Chicken Salad with Snow Peas, 43
San Francisco Stir-Fry, 88
Seafood over Angel Hair Pasta, 178
Seafood Primavera, 166
Shrimp Pasta Medley, 169
Spiral Pasta Salad, 32
Peanut Butter
Sesame Peanut Noodles with Green Onions, 195
Singapore Spicy Noodles, 83
Thai Chicken Fettuccine Salad, 16
Peas, Chick (*see* **Beans, Garbanzo**)
Penne (*see* **Mostaccioli**)
Pepper-Chicken Fettuccine Toss, 98
Pepperoni
Spinach Lasagna, 66
Springtime Pasta Italiano, 87
Peppery Pasta Toss, 55
Pesto
Chicken Pesto, 90
Pasta, Chicken & Broccoli Pesto Toss, 177
Pesto Chicken Almond Manicotti, 149
Pesto Pasta, 171
Pesto Rotini Salad with Prosciutto, 36
Picante Pesto Linguine, 176
Tomato Pesto Lasagna, 64

Pesto *(continued)*
Tortellini with Creamy Pesto, 183
Vegetable Pasta with Spinach Pesto, 202
Picante Pesto Linguine, 176
Picante Sauce (*see* **Salsa**)
Picnic Perfect Pasta Salad, 43
Pine Nuts
Couscous Salad, 45
Crabmeat with Herbs and Pasta, 152
Pasta, Chicken & Broccoli Pesto Toss, 177
Pesto Pasta, 171
Pineapple Party Pasta Salad, 19
Pistachio Pesto Vegetable Pasta Salad, 10
Polish Reuben Casserole, 101
POLLY-O® Tomato Sauce with Mushrooms, 49
Poppy Seed Noodles, 89
Pork (*see also* **Bacon; Ham; Prosciutto**)
Bolognese Sauce, 50
Fettuccine with Garden Herb Sauce, 134
Mandarin Pork Noodles, 105
Rotelle with Pork & Pepper Pasta Sauce, 99
Spicy Spaghetti Pie, 129
Sunday Super Stuffed Shells, 149
Potatoes
Creamy Shell Soup, 23
Hearty Beef Stew with Noodles, 135
Prehistoric Pasta Stir-Fry, 122
Processor-Method Pasta Dough, 205
Prosciutto
Angel Hair Pasta Soufflé, 182
Bolognese Sauce, 50
Chicken Roman Style, 159
Creamy Orzo with Prosciutto, 157
Fettuccine Romana Aldana, 168
Linguine Summer Salad, 23
Manicotti Villa Santa Maria, 142
Pesto Rotini Salad with Prosciutto, 36
Pumpkin Pasta Piccata, 211

Q

Quick Beef Soup, 9
Quick Chicken Cacciatore, 128
Quick Chili Bake, 112
Quick Country Minestrone, 40
Quick Spaghetti, 80

R

Rainbow Pasta Salad, 42
Ravioli
Robusto Ravioli Soup, 6
Spicy Ravioli and Cheese, 190
Toasted Ravioli, 207
Ricotta Cheese
Angel Hair Pasta Soufflé, 182
Apple Lasagna, 76
Artichoke Lasagna, 79
Broccoli Three-Cheese Bake, 190
Chicken and Spinach Manicotti, 153
Chicken and Zucchini Lasagna, 65
Double Cheese Lasagna, 62
Easy Family Lasagna, 56
Fettuccine with Herbed Cheese Sauce, 92
Five Wisconsin Cheese Pasta Bake, 96
Florentine-Stuffed Shells, 174
Green Market Lasagna with Three Cheeses, 74
Ham & Artichoke Pasta Salad, 21
Hearty Manicotti, 106
Lasagna Deliciousa, 58
Lasagna Florentine, 62
Lasagna Rollettes in Crab Meat Sauce, 201
Lasagna Verde, 59
Lasagna with a Difference, 75
Layered Pasta Ricotta Pie, 96
Lentil Lasagna, 69
Manicotti Villa Santa Maria, 142
Pasta Cheddar Cheese Salad, 13
Pasta with Spinach-Cheese Sauce, 151
Pesto Chicken Almond Manicotti, 149
SARGENTO® Classic Lasagna, 68
Smoked Sausage-Stuffed Pasta Shells, 143
Spaghetti with Four Cheeses, 139
Spaghetti with Ricotta, 139
Spinach-Cheese Lasagna Rolls, 71
Spinach-Noodle Casserole, 103
Spinach-Stuffed Manicotti, 178
Spring Fresh Lasagna, 70
Stuffed Pasta Shells, 108
Three-Cheese Vegetable Lasagna, 64
Tomato Pesto Lasagna, 64
Tortellini with Three-Cheese Tuna Sauce, 140
Tuna-Stuffed Shells, 137
Turkey Lasagna, 61
White Cheese Sauce, 55
Rigatoni
Baked Rigatoni with Cheese, 113
Rigatoni with Four Cheeses, 118
Tomato Caper Sauce, 48
Robusto Ravioli Soup, 6
Rotelle with Pork & Pepper Pasta Sauce, 99
Rotini (*see also* **Flavored Pastas**)
Beef & Pasta Salad, 45
Beef Oriental, 103
Cacciatore-Style Chicken Fillets, 107
Confetti Pasta Salad, 15
Creamy Macaroni and Cheese, 8
Dijon Asparagus Chicken Salad, 13
Easy Macaroni and Cheese, 115
Ham & Macaroni Twists, 122
Rotini *(continued)*
Hot Pasta Salad, 30
Italian Pasta Salad, 6
Italian Vegetable Soup, 14
Jade Dynasty Pasta Salad, 26
Mustardy VEG-ALL® Pasta Salad, 45
Oceanside Pasta Salad, 24
Pantry Soup, 25
Pasta Cheddar Cheese Salad, 13
Pasta Chicken Salad with Snow Peas, 43
Pasta "Pizza," 130
Pasta Primavera Salad, 31
Pasta Vegetable Medley, 91
Pesto Rotini Salad with Prosciutto, 36
Picnic Perfect Pasta Salad, 43
Rainbow Pasta Salad, 42
Rotini Salad, 39
Spiral Pasta Salad, 32
Sweet and Sour Scallops, 173
Turkey Meatball Soup, 38
Warm Pasta and Spinach Salad, 16

S

Salads, Main Dish
Antipasto Salad, 31
Artichokes with Smoked Salmon Pasta Salad, 33
Beef & Pasta Salad, 45
Beefed-Up Mostaccioli Salad, 24
Chicken Salad Deluxe, 15
Couscous Salad, 45
"Crab" & Cucumber Noodle Salad, 42
Dijon Asparagus Chicken Salad, 13
Fresh Apricot-Pasta Salad, 9
Ham & Artichoke Pasta Salad, 21
Ham Tortellini Salad, 26
Italian Chicken Salad, 35
Jade Dynasty Pasta Salad, 26
JONES® Ham Stir-Fry Pasta Salad, 44
Linguine Summer Salad, 23
Marinated Shrimp & Pasta Salad, 28
Neptune Salad, 39
Oceanside Pasta Salad, 24
Pasta Chicken Salad with Snow Peas, 43
Pesto Rotini Salad with Prosciutto, 36
Picnic Perfect Pasta Salad, 43
Pineapple Party Pasta Salad, 19
Salmon Macaroni Salad, 24
Smoked Turkey & Pepper Pasta Salad, 37
Spicy Grape Pasta Salad, 27
Spicy Pasta Shrimp Salad, 40
Spiral Pasta Salad, 32
Spring Pasta Salad, 20
Taco Pasta Salad, 44
Teddy Tuna Salad, 9
Thai Chicken Fettuccine Salad, 16
Tuna Ramen Noodle Salad, 14

Salads, Main Dish *(continued)*
Turkey 'n Spaghetti Summer Salad, 11
Turkey Pasta Salad, 39
Waldorf Chicken Salad, 10
Salads, Side Dish
Aegean Pasta Salad, 21
Asian Noodle Salad, 25
Bella Pasta Salad, 10
Bow Tie Salad, 6
Confetti Pasta Salad, 15
Creamy Macaroni and Cheese, 8
Easy Macaroni Salad, 32
Greek-Style Pasta Salad, 38
Hot Pasta Salad, 30
Italian Pasta Salad, 6
Mustardy VEG-ALL® Pasta Salad, 45
Pasta and Bean Salad, 19
Pasta and Walnut Fruit Salad, 11
Pasta Cheddar Cheese Salad, 13
Pasta Primavera Salad, 31
Pistachio Pesto Vegetable Pasta Salad, 10
Rotini Salad, 39
Southwest Ruffle Salad, 28
Southwestern Pasta and Vegetable Salad, 37
Tortellini Asparagus Salad, 8
Warm Pasta and Spinach Salad, 16
Salmon
Artichokes with Smoked Salmon Pasta Salad, 33
Salmon Macaroni Salad, 24
Salmon Tortellini, 87
Smoked Salmon and Olive Pasta, 146
Salsa
HIDDEN VALLEY® Pasta, 161
Meatballs and Pasta Picante con Queso, 106
PACE® Macaroni and Cheese, 143
Picante Pesto Linguine, 176
Quick Chili Bake, 112
Shrimp in Angel Hair Pasta Casserole, 156
Southwest Spaghetti, 137
Spicy Ravioli and Cheese, 190
Thai Chicken Fettuccine Salad, 16
San Francisco Stir-Fry, 88
Santa Fe Pasta, 193
SARGENTO® Classic Lasagna, 68
Sauces, Red
Bell Pepper and Mushroom Pasta Sauce, 46
Bolognese Sauce, 50
Chunky Pasta Sauce with Meat, 46
Clam Spaghetti Sauce, 54
Classic No-Cook Tomato Sauce, 48
First-Class Pasta Sauce, 53
Fresh Tomato Sauce, 204
Garden Vegetable Sauce for Pasta, 49
Homemade Tomato Sauce with Pasta, 54
HUNT'S® Homemade Spaghetti Sauce Made Easy, 55
Sauces, Red *(continued)*
Italian Spaghetti Sauce, 54
Microwave Marinara Sauce, 52
POLLY-O® Tomato Sauce with Mushrooms, 49
Savory Caper and Olive Sauce, 51
Seafood Sauce for Pasta, 52
Southwestern Pasta Sauce, 53
Sweety Meaty Sauce for Ziti, 50
Tomato Caper Sauce, 48
Turkey Eggplant Sauce for Pasta, 49
Zesty Artichoke Basil Sauce, 51
Sauces, White
Béchamel Sauce, 63
White Cheese Sauce, 55
White Clam Sauce, 48
White Sauce Base, 100
Saucy Mediterranean Frittata, 154
Saucy Shrimp over Chinese Noodle Cakes, 165
Sauerkraut
Italian Sausage with Kraut and Fettuccine, 88
Polish Reuben Casserole, 101
Sausage, Bulk Pork
Italian Spaghetti Sauce, 54
Jambalaya with Shells, 123
Mediterranean Pasta, 137
Tomato Pesto Lasagna, 64
Sausage, Italian
Baked Mostaccioli, 113
Baked Rigatoni with Cheese, 113
Chicken Ragout with Orzo, 185
Chunky Pasta Sauce with Meat, 46
East Meets West Spaghetti and Meat Balls, 142
Easy Family Lasagna, 56
Hearty Manicotti, 106
Italian Sausage with Kraut and Fettuccine, 88
Italian Vegetable Soup, 14
Lasagna Deliciousa, 58
Lasagna Supreme, 70
Mostaccioli and Sausage, 82
Robusto Ravioli Soup, 6
Sausage & Feta Strata, 174
Sausage & Peppers with Pasta, 105
Savory Bacon 'n Cheese Pasta, 83
Savory Caper and Olive Sauce, 51
Savory Cheese Tortellini, 95
Scallops
Bow Tie Kabobs, 198
Linguine with Clams and Scallops, 168
Linguine with Red Seafood Sauce, 188
Scallops with Vermicelli, 181
Seafood Lasagna, 74
Seafood over Angel Hair Pasta, 178
Seafood Primavera, 166
Seafood Sauce for Pasta, 52
Seafood Supreme Pasta Pie, 160
Sweet and Sour Scallops, 173
Seafood Lasagna, 74
Seafood over Angel Hair Pasta, 178
Seafood Primavera, 166
Seafood Ravioli with Fresh Tomato Sauce, 204
Seafood Sauce for Pasta, 52
Seafood Supreme Pasta Pie, 160
Seasoned Pasta Pilaf, 201
Seasoned Wontons, 194
Sesame Baked Chicken with Fusilli, 163
Sesame Peanut Noodles with Green Onions, 195
7 Spice Lasagna, 78
Shaker Chicken and Noodle Soup, 30
Shaped Pasta
Ham & Cheese Thriller, 127
Prehistoric Pasta Stir-Fry, 122
Teddy Tuna Salad, 9
Shellfish
Cajun Shrimp Fettuccine, 180
Easy Linguine Tutto Mare, 91
Fettuccine with Mussels, 157
Herbed Seafood Linguine, 154
Linguine with Red Seafood Sauce, 188
Lite Pad Thai, 138
Marinated Shrimp & Pasta Salad, 28
Rainbow Pasta Salad, 42
Saucy Shrimp over Chinese Noodle Cakes, 165
Seafood Lasagna, 74
Seafood over Angel Hair Pasta, 178
Seafood Primavera, 166
Seafood Supreme Pasta Pie, 160
Shrimp Fettuccine, 187
Shrimp in Angel Hair Pasta Casserole, 156
Shrimp Noodle Supreme, 150
Shrimp Pasta Medley, 169
Shrimp Primavera on Pasta, 188
Spicy Pasta Shrimp Salad, 40
Stuffed Seafood Shells, 213
Tortellini Kabobs, 197
Velvet Shrimp, 146
Shells (*see also* **Shells, Stuffed**)
Chicken Salad Deluxe, 15
Creamy Shell Soup, 23
Garden Pasta and Beans, 197
Jambalaya with Shells, 123
Marinated Shrimp & Pasta Salad, 28
Mexicali Minestrone, 35
Minestrone-Style Stew, 18
Pasta and Walnut Fruit Salad, 11
Quick Country Minestrone, 40
Salmon Macaroni Salad, 24
Sausage & Feta Strata, 174
Savory Bacon 'n Cheese Pasta, 83
Spicy Pasta Shrimp Salad, 40
Stuffed Pasta Shells, 108
Vegetable-Pasta Stir-Fry, 206
Waldorf Chicken Salad, 10
Shells, Stuffed
Beef-Filled Macaroni Shells, 192
Florentine-Stuffed Shells, 174

Shells, Stuffed *(continued)*
Smoked Sausage-Stuffed Pasta Shells, 143
Stuffed Pasta Shells, 108
Stuffed Seafood Shells, 213
Stuffed Shells Bolognese, 162
Sunday Super Stuffed Shells, 149
Tacos in Pasta Shells, 125
Tuna-Stuffed Shells, 137
Turkey-Stuffed Pasta Italiano, 180
Shrimp (*see* **Shellfish**)
Side Dish (*see also* **Salads, Side Dish**)
Breakfast Pasta "Pizza," 210
Broccoli and Cauliflower Linguine, 198
Broccoli Three-Cheese Bake, 190
Cabbage and Noodles, 209
Cheesy Orzo Bake, 193
Fiesta Pasta, 199
Flavorful Tortellini à la VEG-ALL®, 84
Fresh Tomato Pasta Andrew, 194
Garden Pasta and Beans, 197
Lemon Pasta with Asparagus, 213
Linguine Primavera, 195
Linguine with Fresh Parsley Sauce, 209
Macaroni Cabbage Fry, 198
Noodles Alfredo, 205
Oriental Noodles Stroganoff, 206
Pasta with Fresh Tomatoes & Basil, 212
Pasta with Sunflower Kernels, 192
Penne alla Napolitana, 211
Pumpkin Pasta Piccata, 211
Santa Fe Pasta, 193
Seasoned Pasta Pilaf, 201
Sesame Peanut Noodles with Green Onions, 195
Spicy Ravioli and Cheese, 190
Spinach Tortellini with Roasted Red Peppers, 208
Springtime Noodles Alfredo, 199
Two-Cheese Pasta, 208
Vegetable-Pasta Stir-Fry, 206
Vegetable Pasta with Spinach Pesto, 202
Vegetables Fromage, 200
Wisconsin Swiss Linguine Tart, 202
Singapore Spicy Noodles, 83
Smoked Salmon and Olive Pasta, 146
Smoked Sausage-Stuffed Pasta Shells, 143
Smoked Turkey & Pepper Pasta Salad, 37
Smoked Turkey Fettuccine, 129
Soufflés (*see* **Egg Dishes**)
Soups
ABC Soup, 28
Chicken Noodle Soup, 13
Chicken Noodle Tortilla Soup, 36
Creamy Shell Soup, 23
Italian Vegetable Soup, 14
Italian Wedding Soup, 27
Mexicali Minestrone, 35
Soups *(continued)*
Minestrone-Style Stew, 18
Pantry Soup, 25
Quick Beef Soup, 9
Quick Country Minestrone, 40
Robusto Ravioli Soup, 6
Shaker Chicken and Noodle Soup, 30
Tortellini Soup, 20
Turkey Meatball Soup, 38
Zucchini-Tomato-Noodle Soup, 33
Sour Cream
Apple Lasagna, 76
Cheesy Chicken Roll-Ups, 175
Chicken Stroganoff, 118
Fettuccine with Creamy Tuna Sauce, 95
Fettuccine with Sun-Dried Tomato Cream, 173
Fiesta Pasta, 199
Five Wisconsin Cheese Pasta Bake, 96
Lasagna Olé, 76
Lazy Lasagna, 73
Macaroni Cabbage Fry, 198
Neptune Salad, 39
Noodle Kugel, 210
Northern Italian Chicken and Mushrooms, 116
Seafood Supreme Pasta Pie, 160
Shrimp Fettuccine, 187
Shrimp Noodle Supreme, 150
Shrimp Primavera on Pasta, 188
Southwest Ruffle Salad, 28
Speedy Stroganoff, 89
Tacos in Pasta Shells, 125
Southwest Ruffle Salad, 28
Southwest Spaghetti, 137
Southwestern Pasta and Vegetable Salad, 36
Southwestern Pasta Sauce, 53
Spaghetti (*see also* **Flavored Pastas**)
Chicken and Pasta in Cream Sauce, 84
Chicken Vegetable Tetrazzini, 125
Dijon Chicken Pasta, 120
East Meets West Spaghetti and Meat Balls, 142
15-Minute Pasta Combo, 80
Ham Pasta Primavera, 117
Italian Rice and Vegetables, 108
Mediterranean Pasta, 137
Pasta Primavera with Chicken, 169
Pasta with Spinach-Cheese Sauce, 151
Pineapple Party Pasta Salad, 19
Quick Spaghetti, 80
Southwest Spaghetti, 137
Spaghetti & Meatballs, 110
Spaghetti Pizza Deluxe, 112
Spaghetti with Chicken and Wild Mushrooms, 166
Spaghetti with Cream Sauce, 135
Spaghetti with Four Cheeses, 139
Spaghetti with Quick Clam Sauce, 87
Spaghetti *(continued)*
Spaghetti with Ricotta, 139
Spicy Spaghetti Pie, 129
Springtime Pasta Italiano, 87
String Pie, 121
Sunburst Stir-Fry, 117
Turkey 'n Spaghetti Summer Salad, 11
Turkey Pasta Primavera, 85
Spaghetti Rolls, 115
Speedy Chili-Mac, 104
Speedy Stroganoff, 89
Spetzque, 78
Spicy Grape Pasta Salad, 27
Spicy Oriental Dressing, 27
Spicy Pasta Shrimp Salad, 40
Spicy Ravioli and Cheese, 190
Spicy Spaghetti Pie, 129
Spinach
Chicken and Spinach Manicotti, 153
Dijon Chicken Pasta, 120
Early Spring Pasta, An, 185
Easy Family Lasagna, 56
Florentine-Stuffed Shells, 174
Italian Wedding Soup, 27
Lasagna Florentine, 62
Layered Pasta Ricotta Pie, 96
Pasta Verde, 205
Pasta with Spinach-Cheese Sauce, 151
Pesto Chicken Almond Manicotti, 149
Picante Pesto Linguine, 176
Pistachio Pesto Vegetable Pasta Salad, 10
Spinach-Cheese Lasagna Rolls, 71
Spinach-Garlic Pasta with Garlic-Onion Sauce, 170
Spinach Lasagna, 66
Spinach-Noodle Casserole, 103
Spinach-Stuffed Manicotti, 178
Spinach Tortellini with Roasted Red Peppers, 208
Sunday Super Stuffed Shells, 149
Three-Cheese Vegetable Lasagna, 64
Tortellini Asparagus Salad, 8
Tortellini Primavera, 151
Tortellini Soup, 20
Tuna Lasagna Bundles, 65
Turkey Meatball Soup, 38
Turkey Pasta Salad, 39
Warm Pasta and Spinach Salad, 16
Spiral Pasta Salad, 32
Spring Fresh Lasagna, 70
Spring Pasta Salad, 20
Springtime Noodles Alfredo, 199
Springtime Pasta Italiano, 87
Squash (*see also* **Zucchini**)
Cheesy Pasta Primavera, 209
Mexicali Minestrone, 35
Pesto Rotini Salad with Prosciutto, 36
Spiral Pasta Salad, 32
String Pie, 121
Stuffed Pasta Shells, 108

Stuffed Seafood Shells, 213
Stuffed Shells Bolognese, 162
Sunburst Stir-Fry, 117
Sunday Super Stuffed Shells, 149
Sweet and Sour Scallops, 173
Sweet & Sour Tortellini, 111
Sweet Apricots and Roasted Chicken in Pasta, 183
Sweet Garlic with Chicken Pasta, 189
Sweet Peppered Pasta, 206
Sweet Soy Dressing, 25
Sweety Meaty Sauce for Ziti, 50
Swiss Cheese
Breakfast Pasta "Pizza," 210
Cheesy Chicken Roll-Ups, 175
Polish Reuben Casserole, 101
Seafood Supreme Pasta, 160
Shrimp in Angel Hair Pasta Casserole, 156
Turkey Rolls Di Napoli, 147

T

Taco Pasta Salad, 44
Tacos in Pasta Shells, 125
Tangy Asparagus Linguine, 159
Teddy Tuna Salad, 9
Thai Chicken Fettuccine Salad, 16
Three-Cheese Macaroni, 128
Three-Cheese Vegetable Lasagna, 64
Three-Way Cincinnati Chili, 126
Toasted Ravioli, 207
Tomato Caper Sauce, 48
Tomato Pesto Lasagna, 64
Tortellini (*see also* **Flavored Pastas**)
Flavorful Tortellini à la VEG-ALL®, 84
Ham Tortellini Salad, 26
Salmon Tortellini, 87
Savory Cheese Tortellini, 95
Sweet & Sour Tortellini, 111
Tortellini Asparagus Salad, 8
Tortellini Kabobs, 197
Tortellini Primavera, 151
Tortellini Soup, 20
Tortellini with Creamy Pesto, 183
Tortellini with Three-Cheese Tuna Sauce, 140
Tuna
Fettuccine with Creamy Tuna Sauce, 95
Old-Fashioned Tuna Noodle Casserole, 99
Pineapple Party Pasta Salad, 19
Spinach-Noodle Casserole, 103
Spiral Pasta Salad, 32
Stuffed Seafood Shells, 213
Teddy Tuna Salad, 9
Tortellini with Three-Cheese Tuna Sauce, 140
Tuna Lasagna, 58
Tuna Lasagna Bundles, 65
Tuna *(continued)*
Tuna Ramen Noodle Salad, 14
Tuna-Stuffed Shells, 137
Ziti & Tuna Bake, 91
Turkey (*see also* **Chicken; Chicken, Breasts; Turkey, Ground**)
Couscous Salad, 45
Early Spring Pasta, An, 185
15-Minute Pasta Combo, 80
Smoked Turkey & Pepper Pasta Salad, 37
Smoked Turkey Fettuccine, 129
Turkey & Asparagus Rolls Campania, 164
Turkey 'n Spaghetti Summer Salad, 11
Turkey Lasagna, 61
Turkey Noodle Toss, 127
Turkey Pasta Primavera, 85
Turkey Pasta Salad, 39
Turkey Rolls Di Napoli, 147
Vegetable & Cheese Pot Pie, 130
Turkey, Ground
Artichoke Lasagna, 79
Lasagna Olé, 76
Lasagna with a Difference, 75
New Orleans Sausage and Noodles, 94
Seasoned Wontons, 194
7 Spice Lasagna, 78
Sweety Meaty Sauce for Ziti, 50
Turkey Eggplant Sauce for Pasta, 49
Turkey Meatball Soup, 38
Turkey-Stuffed Pasta Italiano, 180
Two-Cheese Pasta, 208

V

Veal
Angel Hair Pasta Soufflé, 182
Bolognese Sauce, 50
Pasta & Veal Naples Style, 189
Sunday Super Stuffed Shells, 149
Veal Sauce Lucia, 152
Veal Scallopine, 144
Vegetable & Cheese Pot Pie, 130
Vegetable 'n Chicken Alfredo, 98
Vegetable Pasta with Cheese, 133
Vegetable Pasta with Spinach Pesto, 202
Vegetable-Pasta Stir-Fry, 206
Vegetables Fromage, 200
Velvet Shrimp, 146
Vermicelli
Asian Noodle Salad, 25
"Crab" & Cucumber Noodle Salad, 42
Crabmeat with Herbs and Pasta, 152
Five-Way Cincinnati Chili, 126
Four-Way Cincinnati Chili, 126
Layered Pasta Ricotta Pie, 96
Mandarin Pork Noodles, 105
Vermicelli *(continued)*
Scallops with Vermicelli, 181
Three-Way Cincinnati Chili, 126
Vermicelli Frittata, 170

W

Waldorf Chicken Salad, 10
Warm Pasta and Spinach Salad, 16
White Cheese Sauce, 55
White Clam Sauce, 48
White Sauce Base, 100
Wisconsin Swiss Linguine Tart, 202
Wonton Skins
Seafood Ravioli with Fresh Tomato Sauce, 204
Seasoned Wontons, 194

Z

Zesty Artichoke Basil Sauce, 51
Ziti
Pasta and Bean Salad, 19
Pasta and Broccoli, 132
Pasta e Fagioli, 134
Sweety Meaty Sauce for Ziti, 50
Ziti & Tuna Bake, 91
Zucchini
Antipasto Salad, 31
Bella Pasta Salad, 10
Cacciatore-Style Chicken Fillets, 107
Chicken and Zucchini Lasagna, 65
Fettuccine Primavera, 80
Fettuccine with Tomatoes and Zucchini, 139
Fresh Apricot-Pasta Salad, 9
Garden Pasta and Beans, 197
Garden Vegetable Sauce for Pasta, 49
Italian Vegetable Soup, 14
Luscious Vegetarian Lasagna, 61
Marinated Shrimp & Pasta Salad, 28
Mediterranean Pasta, 137
Minestrone-Style Stew, 18
Pasta Cintoro, 92
Pasta Delight, 159
Pasta Primavera Salad, 31
Sausage & Feta Strata, 174
Savory Caper and Olive Sauce, 51
Seafood Primavera, 166
Shrimp Primavera on Pasta, 188
Smoked Turkey & Pepper Pasta Salad, 37
Southwest Ruffle Salad, 28
Spaghetti with Cream Sauce, 135
Spring Fresh Lasagna, 70
Springtime Noodles Alfredo, 199
Tuna Lasagna, 58
Turkey 'n Spaghetti Summer Salad, 11
Vegetables Fromage, 200
Zucchini-Tomato-Noodle Soup, 33

(continued from front flap)

There's an entire chapter devoted to everyone's favorite—lasagna. In a hurry? Lazy Lasagna features noodles that need no precooking. Several recipes even feature meatless versions for a change of pace. Be sure to page through this exciting chapter for 32 creative adaptations of this all-time pasta classic. There's even a dessert apple lasagna—try it, you won't be disappointed!

Quick meals don't have to be boring. The In-a-Minute Entrées chapter features 35 one-dish recipes ready in just 30 minutes or less. Singapore Spicy Noodles, with a taste of the Orient, colorful Pasta Vegetable Medley or tasty Ham Carrot Fettuccine sure beat pasta from a can!

Finding recipes suitable for every family member's individual tastes can be frustrating and oftentimes impossible. The Family Fixin's chapter offers over 75 dazzling recipe ideas sure to add excitement to the daily meal routine *and* win raves from the entire family. Quick-to-fix Vegetable 'n Chicken Alfredo, fun Pasta "Pizza" and festive Tacos in Pasta Shells are just a few.

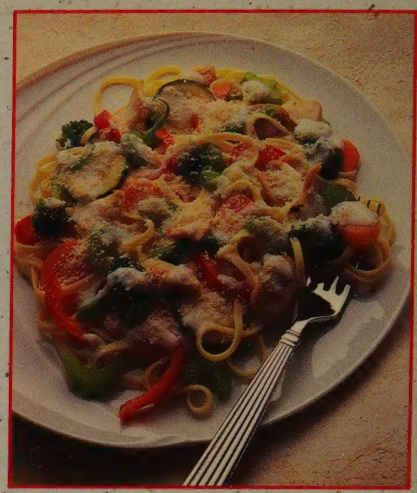
For that special-occasion dinner, check out the Good Enough for Guests chapter. You're sure to find that one-of-a-kind entrée to impress your guests. Try enchanting Seafood Supreme Pasta Pie, scrumptious Pesto Chicken Almond Manicotti or tempting Veal Sauce Lucia at your next gathering. Each recipe has easy-to-follow directions for perfect results every time!

And finally, the all-inclusive Pasta Potpourri chapter has something for everyone—tasty appetizers, savory side dishes and even delectable desserts. Spicy Ravioli and Cheese is sure to start any party off with a bang. And to satisfy the sweet tooth, creamy rich Almond Crunch Macaroni Custard is one dessert no one will be able to resist!

As an added measure of success, the Pasta Techniques chapter comes complete with helpful tips and techniques for surefire results. Included with basic pasta cooking directions are handy storage and make-ahead tips for added convenience. Plus, you'll find a colorful pasta photo to assist you in identifying pasta shapes that might be unfamiliar to you.

Easy-to-follow directions and over 150 enticing full-color photographs make FAVORITE BRAND NAME PASTA COLLECTION one cookbook guaranteed to convince you that *any* night can be pasta night!

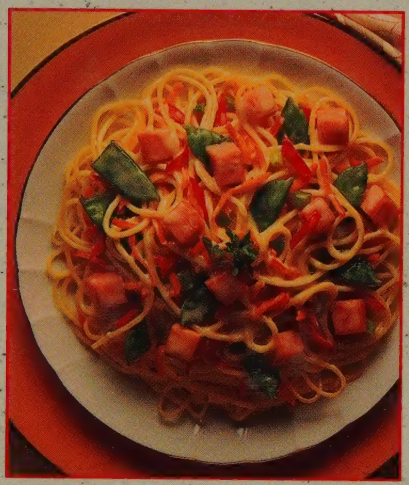
Publications International, Ltd.

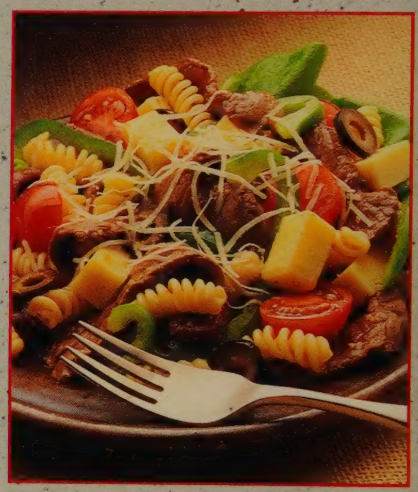


PHILADELPHIA CREAM CHEESE KRAFT

KIKKOMAN

Sargento OF WISCONSIN





ARMOUR

KRAFT Velveeta

Creamette BRAND

Pasta is one of America's all-time favorite foods! Discover creative new ways to prepare this celebrated classic with this incomparable volume of over 350 brand name recipes. You'll find luscious lasagnas, fabulous fettuccines, scrumptious salads, thick satisfying soups and more. Plus, more than 150 full-color photographs make this sensation cookbook as much fun to look at to cook from. FAVORITE BRAND NAME PASTA COLLECTION is s make any night pasta night!

1561737585
11/18/2016 14:19-3
22

ISBN 1-56173-758-5